No. 8007.94

GIVEN BY

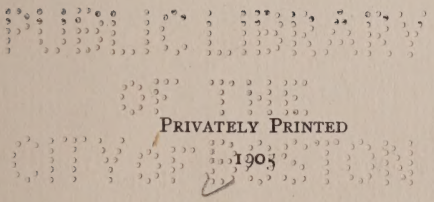
Miss Mumford.

THE

GENESEE VALLEY COOK BOOK

BY

Miss MUMFORD



Miss Mumford.
Feb. 28. 1905.

The Fort Hill Press
SAMUEL USHER
176 TO 184 HIGH STREET
BOSTON, MASS.

Table of Contents

PAGE

CHAPTER I

Soups, Meats, Hashes, Vegetables, etc. . 7

CHAPTER II

Puddings, Pies and Salads 26

CHAPTER III

Breads 49

CHAPTER IV

Cake 66

CHAPTER V

Preserved Fruits, Jellies, etc. 85

CHAPTER VI

Pickles, Lotions, Miscellaneous 96

NOTE

THIS little book comprises a collection of receipts, new and old, which have long been famous in the Genesee Valley, many of them dating back nearly a hundred years. They have been collected mostly in one family, though the housewives are various. It has seemed to the writer worth while to preserve them for this and the coming generations.

THE GENESEE VALLEY COOK BOOK

Chapter I

SOUPS, MEATS, HASHES, VEGETABLES, ETC.

BEEF SOUP

A shin of beef, the bone cut in two. Add eight quarts of water. Let stand on a warm hearth for three hours, then boil it slowly. Stand it aside over night. In the morning take off the fat; add three carrots, three onions, one turnip, twelve cloves, twenty-four allspice, a little pepper and salt. Boil thoroughly. When done, strain and add dessertspoon brown sugar.

TO PREPARE VEAL

Take the breast of veal, slip out the bones, cover it an inch thick with a rich dressing in which is a little onion (like that for duck). Roll it over, tie tightly at each end and bake. When done, make a gravy and pour over it.

TO PREPARE VEAL

Three and one-half pounds of the nicest parts of the lean and fat of a leg of veal. Six small crackers, pounded fine, two eggs, piece of butter size of an egg, one tablespoon black pepper, one nutmeg, slice of salt pork, and a little parsley. Work all together in the form of a loaf

of bread, put bits of butter over the top and grate crusts of bread on it. Place it on a grate, set in a dripping pan with a little water in it, and baste it often. Two hours will be a proper time for cooking. Judge when it is done by running fork through.

PEA SOUP

One quart split peas, six quarts water, a piece of salt pork large enough to season it, small piece of steak or cold roast beef. Boil four or five hours, strain through a sieve.

CLAM SOUP

Wash clams thoroughly in two waters; put them into a stewpan with a *small* quantity of water, and let them come to a boil. The process of boiling will open the clams. Take them out, as they are sufficiently cooked, chop them fine and put them where they will be kept warm. Roll some crackers and put into the soup with milk, butter, and pepper. Throw the clams into tureen, and pour the liquid over them and send to table.

GOOD BEEF SOUP

Five pounds soup beef. Cover well with water. Two carrots, four turnips, two roots celery, two leeks sliced thin and dropped in kettle. Cook vegetables in soup until not quite thoroughly done, then take them out entirely. Take six large potatoes, slice and boil them in the soup, and mash them thoroughly in the kettle. Add chopped parsley and season to taste.

KATE'S SOUP STOCK

Take shank of beef that weighs about twenty pounds. Cut off meat and at about eight o'clock in morning lay it in bottom of kettle. Put bones on top, taking out the marrow. One cup water, and let boil two hours, stirring often. Then cover with boiling water from teakettle; cover tight and let boil until eight at night, adding water as often as needed. Strain, having three quarts, and set in refrigerator till morning. Then take off every particle of grease, and it will be ready for use.

SOUP STOCK

Shin of beef, knuckle of veal,—ten pounds in all after trimming. Cut the meat into dice, crush the bones somewhat. One small onion, cut fine. Put all into four quarts of water. Let it stand in soup-digester on range a full hour before cooking at all. Then let it simmer slowly all day, until the meat is in rags, but do not let the liquid fall below five pints. Leave in soup-digester over night, and simmer again the next day, four or five hours. Cool and strain through a linen damask into a stone crock. The next morning remove all the fat from the top. The stock, when cold, should be of the consistency of a stiff jelly and the color of wine. This soup is better strained only, not cleared with egg. Any cooked pieces of lean steak or grouse added during the first cooking give a good flavor and color. Pepper and salt should be added when any part of the stock is heated for serving. A part may be heated, flavored, shaped in jelly mold and served cold.

BLACK BEAN SOUP (1)

Put about one quart black beans in soak over night, and for a six o'clock dinner put them over the fire by about ten o'clock in the morning. Let them simmer slowly, well covered with water. About twelve, add the roast-beef bones, having cut off the fat, and let all simmer together until you are ready to put in the vegetables, — an onion, a leek, and a carrot sliced. Cut a lemon and a hard-boiled egg into slices, put them in the soup tureen. Pour the soup ,after having seasoned it with salt and pepper to taste, through your soup sieve on to them. The thickness of the soup is a matter of taste.

BLACK BEAN SOUP (2)

(Ontario Beach recipe [Aunt Mary D.'s])

One pint black beans, soaked in one gallon cold water over night. In the morning add to this, one pound beef, one-half pound salt pork, one large or two small onions, one carrot grated. Let this boil slowly until the beans are thoroughly cooked, then strain and mash through a colander. Add salt and pepper. Cut a lemon in thin slices, a hard-boiled egg sliced, and a wineglass port wine in your tureen, and pour the hot soup over them.

POTATO SOUP (C. H. L.)

Ten large potatoes, boiled soft. Pour off the water and mash one-quarter pound of butter with the potatoes; pour three pints cold milk over the whole

and allow to come to a boil, stirring all the time. Pepper, salt, and mace to taste. A few crackers in the soup after it is strained into the tureen.

STEWED PIGEONS

Prepare a stuffing of bread and butter, with salt and pepper in plenty. When stuffed, put the birds in a pot; cover with cold water, and stew down as for a fricassee. If the birds are old put them on early and stew until quite tender.

TO FRY SALT PORK

Slice the pork thin, lay it in spider, put water on it and let it boil a *few moments* only. Pour off the water, wipe out the spider and keep it hot. Dip each slice of pork into flour, lay it back into spider and let fry on both sides. Pour off most of the fat; add some milk, and when it begins to boil, add cream and a sprinkle of flour, or a little flour and butter rubbed to a paste.

VEAL LOAF

Four pounds veal cutlet, two slices raw salt pork, one teaspoon each of salt, pepper, and sage, four powdered crackers, three eggs, one teaspoonful cream. Chop pork and veal *very fine*, mix all together and bake three hours in long, narrow pans.

TO COOK OYSTERS (Two quarts)

Put oysters in saucepan, with enough of their own liquor to cover them. Let them nearly cook. Drain

through a colander. Put liquid back in saucepan and add one cup milk, one and one-half tablespoons flour, butter size of a hen's egg, a little nutmeg, pepper, and salt. When flour is thoroughly cooked, throw in the oysters long enough to heat through, and then serve.

FISH PUDDING

One pound of boiled halibut, one-half cup of cream or milk, one and one-half tablespoons butter, one-half tablespoon flour, one and one-half teaspoons salt, one-quarter teaspoon pepper, one-half teaspoon onion juice, two eggs. Pound the fish in a mortar until it is thoroughly mashed, then rub it through a purée sieve. Season the fish pulp with salt, pepper, and onion juice. Put the butter into a saucepan and when melted add the flour and cook for a few minutes. Then add slowly the cream or milk, stirring it constantly until well scalded. Then add the fish pulp, take from the fire, add the beaten eggs, and mix thoroughly. Butter well a ring or border-mold holding a pint or a little more, put in the mixture, pressing it well against the sides to remove any air bubbles. Cover the mold with a greased paper and set in a pan of warm water, one-half the mold in depth. Place in moderate oven for thirty minutes, and do not let the water boil. Then place the form of fish on a hot dish, fill the center with boiled potato balls. Pour over the balls some Béchamel or other white sauce, and sprinkle chopped parsley over the top. Serve with the fish a generous amount of Béchamel or white sauce. This is a very good dish.

CUSQUE A LA CREME

Use halibut, haddock, or any other fish. After boiling the fish in salt and water, pick it from the bones and break it into fine pieces. Put a cup of flour into a stew-pan, and add by degrees one quart of milk; mix very smoothly. Cut two onions fine, grate a little nutmeg, add teaspoon of salt and one-quarter teaspoon of pepper. Put all over the fire and stir until it thickens. Add one-quarter pound butter and strain it through a sieve. Lay some of this mixture in a baking dish and then a layer of fish, until it is all used up, adding salt and pepper if required. Finish with the sauce. Sprinkle over all some fine bread crumbs and put it for half an hour into the oven, or just long enough to brown it lightly.

FISH FOR DINNER

Small haddock, about three pounds. Boil it with a little vinegar in the water to make it white, and when cool enough flake it fine and have ready for use the following. Put in double boiler one pint milk, one clove, two bay leaves, a little cinnamon bark, two whole black peppers, a little parsley, and one onion. Let it come to a boil and strain. Take one and one-half tablespoons butter, melt it, one and one-half tablespoons flour, stir until perfectly smooth and add to hot milk. When it is thoroughly cooked and thick, add the flaked fish. Let it remain until heated through. Put it into a buttered mold in which you have thrown a few capers, and let it stand until it gets cold. The mold should be deep, so that the water will not come over the top. Set

the mold into a pan of hot water and let remain in the oven until it is heated through. When very hot, turn over on to a platter and set in the heater (but let the mold remain on it) until ready to serve. When ready for the table, pour over it the following:

SAUCE HOLLANDAISE

Take one-quarter cup butter, yolks of two eggs, juice of one quarter of a lemon, a shake of red pepper, a little onion, and a little salt. Cream the butter, add the yolk of one egg little by little; beat up thoroughly; then the other yolk little by little, then the salt and pepper, and then the lemon juice drop by drop. When all is well beaten, put in small saucepan over hot water and gradually add one-quarter cup of *boiling* water. Stir until perfectly smooth like custard. You can make double this quantity of sauce, for it will keep, and can be used instead of mayonnaise for vegetable and other salads. If any of the fish is left put it in shells, cover with bread crumbs and set in oven for tea.

CHICKEN PATTIES

Take one chicken. Boil until tender in just enough water to cover it, in which have half an onion. When cold separate the meat from the bones and cut it in small pieces. Strain and skim the stock in which the chicken has cooked, and thicken with a little flour and butter. Put in the chicken and season with salt, pepper, and a little nutmeg. One pair of sweetbreads boiled will add greatly to its flavor, also a little chopped parsley or truffles.

CHICKEN CHEESE

Boil a chicken to pieces, and separate the meat from the bones. Chop it fine, and mix with it salt, pepper, melted butter, and a squeeze of a lemon. Take a cupful of stock, boil it down until it will jelly, pour it into a form, and let it stand over night. In the morning put the chicken into the form and press it in good, put a piece of bread over it and weights, and let it stand in refrigerator until tea time.

LIVER PATTY

One half of a calf's liver. Boil two hours; put through a sieve. Mix with it pepper and salt until it tastes right, two tablespoons of cream, two tablespoons of butter. Mix liver and butter until smooth, then add cream, put in jar and press down. Cover and put on ice. Let stand twenty-four hours. Put in truffles to make extra nice. Use with toasted cracker or toasted bread, as you would foie gras. Nice with salad.

TO BOIL A HAM

Cover the ham with cold water and soak all night. In the morning change the water and put it on back of the stove and boil *very* slowly, until it is about half done, or until you can just stick a fork into it a little. Then pour off half the water, and fill up with pure vinegar, and add two cups of brown sugar and let it boil until done. If you care for the looks, a few minutes before dinner stick in a few cloves, cover with bread crumbs, and set in the oven just long enough to brown the crumbs.

BEEF A LA MODE

A round of beef, from nine to twelve pounds. Sprinkle with vinegar. Lard it with salt pork, stick it full of cloves and allspice. Stuff the hole from which the bone was taken with a dressing as for fowls, adding chopped onion. Set it away for a day. Slice a large onion, and with one-quarter pound salt pork, butter the size of a hen's egg, stew in water until it boils. Dredge the meat with flour, and set in the oven in the made gravy. Cook rapidly fifteen minutes, then simmer slowly four or five hours. Just before serving, pour over it a pint of port or claret wine.

DUMPLINGS FOR SOUP OR POT-PIE

One quart sour milk, two teaspoons soda, piece of butter size of an egg, a little salt. Not very stiff. Cook in a steamer one hour.

KIDNEYS (M. M. B.)

Eight kidneys cut in small pieces. Melt some butter in a frying pan, then put in a few kidneys at a time, stirring constantly for about three minutes, but use own judgment when they are cooked tender. When done (toast being already made) add a little salt and pepper, and put them on the toast. Salt draws juice out and should be added last.

SAUCE FOR KIDNEYS

Piece of butter, size of a small egg, in a saucepan. Then add one tablespoon flour, and let it get a nice golden brown (not too dark). When that is done, add one-half

cup water, one-half cup cream, and one-half cup port and sherry mixed. Whatever juice comes from the kidneys add to the sauce, and season all with salt and pepper to taste. If it should be too thick, add a little more cream and pour sauce over kidneys on the toast.

TERRAPIN (M. M. B.)

Have ready a pot of boiling water, into which put a teaspoon of salt for each terrapin. Wash the live terrapin in two or three waters, until they are perfectly clean, then put them into the boiling water and cook for one hour. When the flesh becomes quite tender, so that you can pull it apart easily, pull the top shell off, remove the sand-bag and gall (which you must be careful not to break as it will make the whole dish bitter). Cut up all the other parts of the inside with the meat, except the skinny portions and intestines. To every terrapin, unless very small, allow two ounces of butter cut in small pieces and rolled in flour. Season with equal portions of salt and black pepper, one-half teaspoon each is sufficient, and two glasses sherry to each terrapin. Put in a stewpan and simmer gently for about an hour. Just before serving beat up the yolks of the eggs (one egg to each terrapin) and stir in the last thing. It is a great addition to squeeze in the juice of a couple of lemons, and also a little port wine.

BEEF STEW (Enough for six persons)

Four tablespoons butter, two tablespoons chopped onion, two tablespoons flour, one pint string beans, two carrots, two quarts potatoes, three pounds rump steak

(or aitchbone). Cut the meat into small pieces, put butter and onion on to fry. When the onion is well browned, add the meat and fry for about ten minutes. Then dredge in the flour, add pepper and salt to taste. Then pour on boiling water enough to cover and bring it all to a boil. Cover it up and stand it on back of the stove for about three hours. Cook the beans, carrots, and potatoes; make a border around the dish with them. Put meat in the center and pour the gravy over it, and make rings of the vegetables around it in their order.

CREAMED CHICKEN

About five pounds of chicken. Cook in as little water as you can. Strain out the broth, separate the chicken from the bones, cut in rather small pieces and keep warm. Put broth into saucepan and add to it one pint of milk and about the same quantity of cream, butter size of an egg, one large tablespoon flour; stir well with salt, pepper and a little cayenne. Let come to a boil and pour hot over the chicken. One-half pint of oysters added is an improvement. Serve on deep platter, with points of toast around edge.

CREAMED DRIED BEEF

One tablespoon butter, one cup milk, one-half teaspoon cornstarch mixed with a little milk; add the rest of the milk and butter melted; season with salt and pepper. Let all come to a boil, then add one-half pound dried beef which has been freshened in cold water for three or four minutes and patted dry. Heat it through

and pour in the dish over buttered toast. Add an egg, if you choose to make it richer.

FRIZZLED BEEF

One-half pound dried beef cut into small pieces, one tablespoon hot butter, one tablespoon flour. Cook all until slightly brown. Add one cup cream, dash of pepper, two eggs well beaten. When boiling, serve, with or without toast.

SWEETBREADS (Mrs. Putnam)

Lard the sweetbreads with salt pork and boil in clear water about fifteen minutes; put them into cold water about ten minutes; then put them into a pan. Dredge in a little flour, about one-half pint hot water, very little mace, pepper, and salt. Set them into oven to brown about twenty minutes. Dish the sweetbreads, add to the gravy a piece of butter about the size of an egg, and a little flour. Give it one boil and turn it over the sweetbreads hot. Garnish the dish with sliced lemon and parsley.

STEWED MUSHROOMS (Mrs. Putnam)

Be sure your mushrooms are fresh. Soak and wash them very clean. Put into a saucepan half a pint of water, one ounce of butter, the juice of one lemon, a little salt, pepper, then the mushrooms; set the saucepan on a quick fire, let them boil ten minutes, stirring all the time. Thicken half a cup of cream with a little flour; stir it in and let it boil once. Send them to the table in a covered dish.

MUSHROOMS SOUFFLE

One-half cup fine bread crumbs and one cup milk, cooked together ten minutes. Pour this on to the beaten yolks of three eggs. Add one-half pound of finely chopped mushrooms, and the whites of three eggs beaten until stiff, cutting and folding them in. Bake in molds set in a pan of water in moderate oven from twenty to thirty minutes.

MUSHROOMS SAUTE

Melt two tablespoons butter, add one-quarter pound mushroom-caps. Cook until tender. Remove mushrooms, add one-half cup cream, and pour around the mushrooms.

LOBSTER AND MUSHROOM FRICASSEE

(Boston Cooking School)

Melt two tablespoons butter, add two tablespoons flour, one cup thin cream, one-quarter teaspoon each of salt, cayenne, and paprika. Add meat from a two-pound lobster, and one-half pound mushrooms, peeled and broken in pieces. Cook ten minutes; add one-half cup sherry wine, and cook until hot. Serve with toast-points.

FOR LUNCHEON OR TEA

Pick up one teacup of codfish (salt), let it soak in luke-warm water while you mix two cups cold mashed potatoes with one pint sweet milk, two eggs, a good-sized lump of butter, and pepper and salt to taste. Then add

the codfish, mix all well, and bake in buttered pudding dish for from twenty-five minutes to half an hour. Serve hot.

CODFISH BALLS (H. S. F. M.)

One cup picked codfish, two cups quartered potatoes, one teaspoon butter, one well-beaten egg. Put the picked fish into cold water long enough to soak it. Pour off water, add the potatoes, cover with boiling water and boil for about twenty minutes, or until the potatoes are cooked. Strain; add butter and beat well. Add the egg. When all are well mixed, slip off one spoonful at a time into hot lard.

SALT CODFISH CREAMED

One cup codfish, shred, wash, and drain. Take one tablespoon hot butter, one tablespoon arrowroot or flour, and cook until smooth. Add one cup of cream and dash of pepper. Cook this dressing until it boils. Add the fish and cook five minutes. Then add two eggs well beaten and serve on toast.

LOBSTER A LA NEWBURG

Three lobsters that weigh about six pounds, one-half pint sherry. Cut lobster fine and pour the wine on it, letting it stand until absorbed; one pint cream, yolks of three eggs, one-quarter pound of butter, red pepper, salt. Put cream and butter together and let them come to a boil. Add lobster. At the last, add yolks of eggs, and do not let the mixture boil after the eggs are in.

LOBSTER A LA NEWBURG (Mrs. Rorer)

Boil a three-pound lobster in salted water for thirty minutes. When cool take out the meat and cut it into nice blocks. Rub one tablespoon of flour with a quarter of a pound of butter; add one gill of cream and the hard-boiled yolks of four eggs. Stir this over the fire until it just begins to thicken; add lobster and when hot take it from the fire, add quarter of a teaspoon of salt, a pinch of mace, a dash of cayenne, and four tablespoons of sherry.

NEW LONDON STEWED LOBSTER

Have ready boiling water, with a handful of salt in it. Put in the lobsters, as soon after they have left their native element as possible. Boil until they are red and the small claws can be easily separated from the body. Pick meat from the shell, put it in a saucepan; add butter, black pepper, cayenne and salt. Beat an egg, and when the lobster boils, add the egg, with one or two tablespoons of good vinegar. Serve immediately.

BEEF BALLS (C. H. L.)

Mince very fine a piece of tender beef, fat and lean. Mince an onion with some boiled parsley. Add grated bread crumbs, and season with pepper, salt, grated nutmeg and lemon peel. Mix all together and moisten with one beaten egg. Roll into balls. Flour and fry in boiling pork drippings. Serve with fried bread crumbs, or with a thickened brown gravy.

CROQUETTES

Melt three tablespoons of butter; stir in one-third cup of flour; add one cup milk. Let cook until it thickens. Set away until cold. When wanted add one cup of any kind of flaked fish, or finely chopped meat. Season to taste. (For fish croquettes, four drops onion juice.) Shape, roll in egg thinned with a little water, and fry in hot fat.

MINCED CORNED BEEF (Mrs. Putnam)

Chop some corned beef, fat and lean together, very fine, and as much potato; mix them together; put them into a frying pan with a good-sized piece of butter and a little pepper. Stir it frequently until it is very hot; then let it stand until the bottom is brown; turn it on to a flat dish and dress it with a little parsley.

MINCED MUTTON (Mrs. Putnam)

Chop the mutton very fine; put it into a frying pan, with some of the gravy, if you have it; if not, put in a little soup stock, just enough to moisten it; season it with butter, pepper, and salt; stir it frequently, that it may not fry, but get very hot. Serve on slices of toasted bread; garnish with lemon.

RICE CROQUETTES

To one cup of rice put one pint of milk, and one-half pint of water. Boil until tender. Add yolks of three eggs beaten light, and butter size of a walnut. Make into rolls, dip into the whites of the eggs beaten light; roll in bread or cracker crumbs and fry in hot lard, like fritters.

BAKED CORN

Cut off and scrape twelve ears of corn; one-half cup milk, one egg, one tablespoon flour, butter size of a walnut, salt to taste. Bake half an hour.

BAKED MACARONI

Boil one-quarter pound macaroni in milk, until quite soft, then stir in one ounce cheese, salt, and cayenne pepper. Put it in a baking dish, and grate over it two ounces of cheese, and two or three small crackers. Spread over all a thin layer of butter and set it in the oven to brown.

NANTUCKET CORN PUDDING (Mrs. Putnam)

Eight ears of corn grated from the cob, two soft crackers pounded fine, three eggs, one cup of sugar, one pint of milk, salt to the taste. Bake it one hour.

CORN OYSTERS

Grate twelve ears of corn. Two eggs, one tablespoon powdered sugar, one-half cup milk, two tablespoons flour, a little bit of soda on end of a knife. Put corn, flour, eggs, and sugar together, mix them well, then add milk and soda last. Be exact about the quantity of flour, as more makes the oysters tough. Fry as you do fritters, with plenty of *hot* fat.

TO COOK CABBAGE (Mrs. Putnam)

Boil the cabbage two hours. It is very nice also, if boiled, chopped very fine and fried in a little butter. When done, add a little vinegar and stir it up.

CREAMED POTATOES (J. B. M.)

One quart of cold boiled potatoes, cut in dice, one pint (scant) of milk. Cook five minutes in double boiler. Add three tablespoons butter, one tablespoon chopped parsley, one teaspoon lemon juice, one heaping teaspoon flour, yolks of two eggs. Cook five minutes.

CHICKEN EN CASSEROLE

Cut half a small carrot and a quarter of a head of celery in strips about an inch long and half the thickness of a lead pencil; parboil until half cooked. Roast a medium sized chicken for about twenty minutes in ordinary way in oven. Slice a small onion fine, also two thick slices of bacon in strips like the carrots; fry them together in your "casserole"; add one or two fresh mushrooms cut into small pieces. When nicely colored, add a teaspoonful of flour, moisten with one-half pint of good stock, or light gravy. Add a little sherry. When this boils, add the half-cooked carrots and celery, and the chicken. Put on the cover and let simmer in oven for thirty minutes or more if necessary. The chicken must be very well done. A few small, round potatoes (potatoes Parisienne) parboiled and partly fried can be added to it, also a few French peas at last. Serve casserole on folded napkin.

One tablespoon of strong coffee imparts a delicious flavor and color to gravy for meats.

Chapter II

PUDDINGS, PIES, AND SALADS

BLANC MANGE

Two quarts milk, one-half paper isinglass or one-half package Cox's gelatine. Soak isinglass in some of the milk, scald the remainder and pour it on the soaked isinglass. Let it come to a boil, stirring it all the time. When done and somewhat cool, add vanilla. Put in sugar if desired. Serve with sugar and cream when perfectly cold. This is simple, delicate, and good.

CALF'S-FOOT JELLY

Cut in pieces four calves' feet. Put to them four quarts water. Boil down to two quarts; strain the liquid and let it stand all night. In the morning remove grease from the top and the sediment. Put it in a pan with one pint of wine, the juice of four lemons, and sugar to taste. Add whites of eight eggs beaten to a froth, then boil thirty minutes; take it off and add one cup cold water. Let it stand a few minutes, then pass it through a flannel bag and pour into glasses.

WINE JELLY

One box Cox's gelatine dissolved in one pint cold water, one pint boiling water, a little more than one

pint sugar, two lemons (rind of one and juice of both), one stick of cinnamon, whites and shells of two eggs, one pint sherry wine. To put together: Add to the dissolved gelatine first the lemon (the rind cut, not grated), then the eggs and stick cinnamon. Let them come to a boil, then take off and add the wine and pour through flannel bag.

CHARLOTTE RUSSE (Mrs. Whitney)

One pint milk, four pieces isinglass soaked in water for twenty minutes. Then drain off water, put it into the cold milk, set it over the fire and let it heat gradually, stirring it all the time. When hot, stir in yolks of four eggs and one pound sugar. Let it simmer but not boil. Then cool it and when cold stir in one quart cream, whipped to a stiff froth. Flavor with lemon or vanilla, place sponge cake in mold and set it on ice. If you want it very rich, three pints or two quarts of cream may be used with the same quantity of other ingredients.

CHARLOTTE RUSSE

Dissolve one-quarter ounce gelatine in enough milk to cover it. Whip one pint cream, having first sweetened and flavored it with three tablespoons powdered sugar and one teaspoon vanilla. As it froths, take it off on to a sieve. When it will froth no longer, strain into the bowl the gelatine; add one well-beaten egg. Beat into it the froth, and pour into your dish, which is lined with strips of cake or lady fingers.

LEMON PUDDING

Two cups sugar, one cup butter, five eggs, two lemons, one pint sweet milk. Stir butter and sugar together. Beat the eggs separately and put them in next. Stir in the milk; grate the outside of the lemons; squeeze the juice and put it in the last thing. Bake in a crust. Cocoanut may be made in the same way.

"AMBROSIA"

Orange and pineapple cut fine and dusted with sugar. Place a layer of this in glass dish, then a layer of grated cocoanut. Make as many double layers as you wish, always having cocoanut at top.

"POOR MAN'S PLUM PUDDING"

One-half cup butter, one-half cup sugar, one-half cup molasses, one cup milk, one tablespoon cinnamon, two eggs, flour enough to make as thick as poundcake, one small teaspoon soda, one pint fruit. Melt butter and mix with it sugar, molasses, and milk. First put soda into the molasses. Boil three hours or more.

TRENTON FALLS PUDDING (Mrs. Miller)

Four ounces butter, one-half pint or a tablespoon corn meal, one-half pint powdered sugar, three eggs. Beat butter and sugar together until very light, add the yolks, beat them in thoroughly, then the meal by degrees, and lastly the whites whisked to a stiff froth. Mix well and bake in a buttered dish for half an hour.

Serve hot with a poury sauce. It looks like a rich pound cake.

SAUCE FOR PUDDING

Boil one-half pint water, and stir into it two teaspoons flour or arrow-root or cornstarch mixed smooth in cold water. Let this simmer slowly while you beat to a very light froth one teacup brown sugar and one-half teacup butter. Add a little nutmeg and wine, or the juice of half a lemon, with the other half cut in slices. Put the lemon or spice and wine into a gravy-boat, stir the boiling mixture into the sugar and butter, and pour into the boat.

WARRENER'S PUDDING

One pint and three gills of flour, one-half pint of sweet milk, one-half pint chopped suet (or small portion of butter or lard instead), one-half pint chopped raisins, one-half pint molasses, three-quarters teaspoon soda, two teaspoons cinnamon, one-half teaspoon clove, one nutmeg, or one teaspoon allspice. Mix well together, adding the soda dissolved in a little of the milk before putting in all of the flour. Boil or steam in a mold or bag for three hours. Serve with sauce.

SAUCE

Rub two ounces of butter with an even tablespoon of flour. Stir in one-half pint brown sugar and one-half gill of boiled cider, or vinegar. Add one gill boiling water. Mix well, let it simmer a few moments; then serve hot.

BREAD PUDDING

One quart sweet milk, one and one-half pints bread crumbs, one tablespoon sugar, small teaspoon salt, a little nutmeg, small piece of butter, handful of raisins. Soak bread crumbs in the milk for several hours; add other ingredients and just before putting in oven add one beaten egg. Bake about twenty minutes. Serve with hard sauce, — half as much butter as sugar.

FRITTERS

Four eggs, one pint milk, a little salt, flour to make a light batter. Drop with a spoon into *hot* lard.

APPLE FRITTERS

Make the above batter. Slice the apples one-quarter of an inch thick the round way. Dip the slices into brandy, roll in the batter and fry in hot lard. Serve with sugar and wine.

GOLDEN TOAST (Dessert)

Take stale baker's bread, cut into very thick slices and soak it for one hour (or until it is thoroughly softened), in one quart of sweet milk, with four eggs well beaten into it. Then fry it in butter and send to the table hot, with a nice liquid sauce.

SAUCE

Boil one-half pint water and stir into it two table spoons of flour or arrowroot, mixed smoothly with a

little cold water. Let this simmer slowly while you stir *very* light a teacup of white sugar and a lump of butter the size of an egg. Beat this into the boiling mixture. If your pudding is sweet, put in the juice of half a lemon, the other half cut in rings. If not sweet, a glass of wine and a little grated nutmeg.

MARY'S PUDDING SAUCE

One-half cup butter, one cup powdered sugar, three tablespoons boiling water, one tablespoon vanilla. Cream butter and sugar; add water and vanilla when ready to serve.

LEMON SHERBET

Six eggs, one cup sugar. Beat these together very light. Grate one lemon and use the juice of two lemons, one cup water. This will make one quart.

LEMON ICE CREAM

One quart milk, or part cream, one pint sugar, juice of four lemons and one orange if convenient. Cool the milk, then add lemon juice and sugar and put in freezer.

BAKED INDIAN PUDDING (1)

Three tablespoons Indian meal, two cups milk, two eggs, one tablespoon butter, one teaspoon salt, one cup molasses. Steam milk and meal in it for three quarters of an hour; add beaten eggs and other ingredients. Strain it and bake three quarters of an hour.

BAKED INDIAN PUDDING (2)

Boil one quart of milk. Stir into it one-half pint Indian meal. Let it cool, then add four well-beaten eggs, two cups brown sugar, a little butter. Bake three hours.

INDIAN PUDDING (S. W. W.) (3)

Boil one quart milk and pour gradually on to six tablespoons Indian meal (rounded not heaped). Let it cool, then add piece of butter size of a butternut, tea-cup molasses, one teaspoon salt, good one-half teaspoon each of ginger and cinnamon. Pour into a buttered dish, and bake two hours or more in a moderate oven. It is well to stir it from the bottom once or twice, before the crust forms on top. Serve with butter or cream.

BOILED INDIAN PUDDING

Two cups Indian meal; scald it with one pint boiling milk. Add one cup flour, one cup beef or veal suet, chopped fine, one-half gill molasses, two cups dried apples, teaspoon of salt. Mix this well together. Tie the cloth so as to allow the pudding to swell *one third*. Boil constantly for five hours.

CHOCOLATE PUDDING

One pint milk put over to boil. Take one-half cup sugar, two tablespoons cornstarch, and one egg. Beat these well together. Stir them into the scalded milk. When thoroughly mixed add one square of chocolate, and put all in a mold and set where it will get cold. Serve with cream sweetened and flavored with vanilla.

RICE PUDDING

Three-quarters cup of rice washed thoroughly, three pints milk, a very little salt; make pretty sweet to taste. Flavor with nutmeg or cinnamon. Bake slowly three or four hours. Serve cold.

MONTREAL RICE PUDDING

Seven tablespoons rice,—wash it well,—a pinch of salt, one tablespoon cinnamon, one cup light-brown sugar. Stir these well and add gradually two quarts milk, one cup raisins, a few shreds fresh orange peel, piece of butter the size of an egg for each quart of milk. Stir it two or three times after it goes into the oven. Bake slowly two or three hours. For small family one half this receipt is sufficient.

UNRIVALED PLUM PUDDING

One and one-half pounds table raisins, one and three-quarters pounds currants, one pound seedless raisins, two pounds finest coffee sugar, two pounds bread crumbs, sixteen eggs, two pounds finely chopped suet, six ounces mixed candied peel (orange, lemon and citron), grated rind of two large lemons, one ounce grated nutmeg, one ounce ground cinnamon, four ounces Jordan almonds, one cup brandy. This will make one large pudding, or two small ones. Stone and cut the raisins, but do not chop them. Wash and dry the currants and cut the candied peel into thin slices. Mix all the dry ingredients well together, and moisten with the eggs, which should be well beaten and strained into the pudding. Stir in the brandy, and when all is thoroughly

mixed, butter and flour well a stout new pudding-cloth. Put in the pudding, tie it down very tightly and closely, boil from six to eight hours, and serve with brandy sauce.

PLUM PUDDING (New London)

Three cups flour, one cup milk, with piece of butter the size of an egg melted in it (a cup of suet may be used instead of butter), one cup molasses, one teaspoon soda, two teaspoons cream tartar or three teaspoons baking powder, a little salt, one cup of raisins, one cup currants, one cup citron. Put the batter in a cake pan, and steam it three and one-half hours. Do not lift the cover while steaming. Serve with hot sauce.

SAUCE

Rub equal parts of butter and sugar together. Add a little vinegar, and stir it well in. Spice to your taste. Then add a few tablespoons of boiling water, which will make it foam beautifully.

STRAWBERRY SHORTCAKE

Make a dough, very short (shorter than for biscuit), roll it out in two layers, put dots of butter between. Bake fifteen minutes. Separate layers, put back in oven and dry a few minutes. Fill with sugared berries.

WHORTLEBERRY PUDDING

Into one pint sifted flour stir one and one-half pints whortleberries, taking care not to break them. Dust in a little salt; add a cup of molasses into which put a

lump of soda, not as large as a walnut. Stir all together and boil about one and one-half hours. In tying up, leave but little room to swell. Serve with sauce.

SUNDERLAND PUDDING

Five eggs, six large tablespoons flour, a little salt. Mix eggs and flour together with a little milk until perfectly smooth, then add more milk, making a thin batter, and beat well. Fill the cups two thirds full, and bake immediately in a hot oven. It is difficult to give the exact quantity of milk, as flour varies a little, but the receipt calls for nearly a quart.

RENNET CUSTARD (Slip)

Three pints milk, warmed and sweetened, with nutmeg or any flavoring preferred. To this add one tablespoon rennetwine and set it away to cool.

APPLE CHARLOTTE

Stew the apples and sweeten to taste. Add a little lemon or any spice preferred. Rub the mold well with butter and line with bread crumbs. Then add the apples and cover over with bread crumbs and small pieces of butter. Bake from half to three quarters of an hour. Serve hot with wine sauce, or cream if preferred.

MARLBOROUGH PUDDING (Very old receipt)

Fourteen tablespoons stewed sour apple, ten tablespoons butter, twelve tablespoons sugar, six eggs beaten separately, twelve teaspoons wine. To be baked in a paste.

LEMON PUDDING

Boil one pint of milk, crumble stale bread into it sufficient to thicken the milk. Grate the peel of two lemons, and add the juice of one. Butter size of an egg, two or three eggs and sugar to taste. Bake in a crust.

ORANGE PUDDING

Take four good-sized oranges; squeeze them and strain the juice. Yolks of five eggs well beaten, butter the size of an egg, melted. Mix all well together and sweeten with white sugar to taste. Take the rind of the oranges and put in a saucepan with a little water. Let simmer till quite soft, then strain off the water and pound in a mortar till in a paste. Mix this well with other ingredients. Bake in a crust.

MOCK MINCE PIES

Three Boston crackers rolled fine, one and one-half cups cold water, one cup sugar, one cup molasses, two-thirds cup vinegar, one cup chopped raisins, a few whole raisins (if you choose, instead of the vinegar, put part lemon juice and a little orange and lemon peel grated), one-half cup butter or chopped suet melted in one-half cup hot water, one-half teaspoon each of black pepper, salt, and clove, two teaspoons cinnamon, one nutmeg. This makes three pies.

HUCKLEBERRY PIE

One pound berries, ten ounces sugar, butter size of a walnut, two teaspoons cinnamon, a little nutmeg and salt, heaping teaspoon flour. Bake in a crust.

ONEIDA PUMPKIN PIE

One pint pumpkin or squash, stewed until quite dry and rubbed through a sieve, one quart milk, one-half pint cream, one-half teaspoon salt, one teaspoon each of cinnamon, mace, and nutmeg, two teaspoons ginger, three tablespoons brown sugar, one tablespoon molasses, five well-beaten eggs; or if eggs are scarce one tablespoon cornstarch mixed in a little cold milk will take the place of two eggs. If you cannot get cream, melt a bit of butter, size of a hickory nut, in a half-pint milk. Always stir in the milk last.

SQUASH PUDDING (Salem)

Two bowls squash, one and one-half bowls milk, one bowl sugar, six eggs, rind and juice of three lemons, one-half cup butter, four groat biscuit. Bake in a crust.

PUMPKIN PIE

For one pie: One cup pumpkin, two eggs, yolks and whites beaten separately, five tablespoons sugar, one teaspoon cinnamon (a little more than level), one teaspoon ginger, one-quarter grated nutmeg, a little salt, one cup milk stirred in last. The day before it is needed for the pie, stew the pumpkin very thoroughly until it is perfectly soft. Mash it with potato-masher, and rub through sieve.

CANNED PUMPKIN PIE

One quart canned pumpkin, stewed down quite dry (this must, of course, be done the day before baking),

one quart rich milk, five eggs beaten separately, one tablespoon ginger, or less, according to taste, one-half teaspoon cinnamon or cassia, and mace or nutmeg, one tablespoon common molasses to give a good color, a pinch of salt, and sugar to taste, probably at least a cup of sugar.

BAVARIAN CREAM

One pint of sweet cream made *very* cold, small wine-glass of wine, powdered sugar to make it palatable. Beat it in a pitcher or stone jar with an egg beater until quite thick.

CINDERELLAS, OR GERMAN PUFFS

Sift eight tablespoons of finest flour. Cut up in a quart of rich milk half a pound of butter, and set it near the fire till it is melted. Beat eight eggs very light and stir them gradually into the milk and butter, alternately with the flour. Add one grated nutmeg and one teaspoon powdered cinnamon. Mix the whole very well, to a fine, smooth batter in which there must be no lumps. Butter some large teacups and divide the mixture among them until they are about half full. Set them immediately into a quick oven, and bake about fifteen minutes. When done turn them into a dish and grate white sugar over them. Serve hot, with sweetened cream flavored with wine and nutmeg, or with sugar and wine. Serve them whole, for they will fall almost as soon as cut.

MINCE MEAT (Very old and valuable)

One beef tongue, which may weigh four or five pounds, five pounds sour apples, two pounds suet, one pint brandy, one-half pint wine, one quart and one pint pleasant cider, three pounds sugar, one-half pint molasses, six heaping tablespoons powdered cinnamon, four full teaspoons cloves, four full teaspoons pepper, two full teaspoons salt, two nutmegs, two teaspoons powdered mace, two and one-half pounds raisins, add a little citron and currants. This mince can be kept many weeks in a covered jar, but it will be necessary to add a little brandy or wine when you propose to bake it, after it has stood long. A little cream added when prepared for baking seems to soften the flavor of the mixture.

KENTUCKY MINCE MEAT

Four pounds fresh tongue, three pounds suet, eight pounds chopped apple, three pounds dried currants, four pounds seeded raisins, six pounds white sugar, two pounds citron cut small, four lemons (grated peel and juice), one ounce powdered cinnamon, one-quarter ounce powdered cloves, one-quarter ounce powdered allspice, four nutmegs grated, one pint Madeira wine, one quart boiled cider, one quart brandy. Boil the tongue in salted water until tender; when cold, chop fine. After removing every particle of membrane from suet, chop fine and mix with tongue. Salt enough to remove the fresh taste. To this add the apple, after which the other ingredients. Mix all *well* together and cover close. If too dry moisten with a little sweet cider.

HANNAH'S MINCE MEAT

Three large lemons, three large sour apples, one pound stoned raisins, one pound currants, one pound suet, two pounds coffee sugar, one ounce each of candied citron, orange and lemon peel, one cup brandy, two tablespoons orange marmalade, one teaspoon ground cinnamon. Grate rind of lemons, squeeze out juice and strain it. Boil the pulpy part of the lemons, chop very fine and add to the apples. Peel, core, and bake the apples. Chop suet and raisins very fine, and cut the candied fruit fine. This should be prepared and allowed to stand two or three weeks before use.

FLANNEL CAKES (S. W. W.)

One quart sifted flour a little heaped, two-thirds quart of milk warmed, with a lump of butter size of a butternut melted in it. When lukewarm stir slowly into the flour, being careful to stir out all lumps. Add the yolks, well beaten, of two eggs, and the white of one egg. One-half cake Fleischman's yeast, dissolved in four tablespoons water, and a little salt. If wanted for luncheon, mix at 7 A.M., set in a warm place, and it will be light by one o'clock. If for supper, set before 12 M. They should be fried the size of a breakfast-plate, buttered and sugared and sent to table hot, four in a pile to cut like pie.

CORN MUFFINS

One cup corn meal, one-half cup wheat flour, one and one-half cups sour milk, one-half teaspoon soda, one egg beaten, one tablespoon sugar, two tablespoons

melted butter. Mix all but the butter, egg, and soda over night, beat them in well in the morning, and bake in muffin-rings on a griddle.

YANKEE SHORTCAKE

One pound sifted flour with one-quarter pound butter rubbed in. Wet with cold water stiff enough to roll out in sheets. Bake in square tins, scoring across like diamonds. This is better baked before the fire than in the oven. A nice way is to cut it in small cakes, and put two together, one on top of the other before baking. For dessert, spread fruit or jam or jelly between the layers. If for tea or luncheon, cut in round cakes, half-inch thick, and when baked split open and spread with butter and put together again. This is good for pie-crust, adding one-half pound lard.

DRESSING FOR SALAD

Yolk of one raw egg, stir in slowly four tablespoons olive oil, one tablespoon vinegar; add salt and mustard to suit the taste. Stir it all slowly, and pour it over the salad just before serving.

DRESSING FOR COLD SLAW (1)

Two eggs well beaten, six tablespoons cream, one teaspoon each of salt, pepper, and mustard, four teaspoons sugar, one-half teaspoon celery seed, six tablespoons vinegar, one tablespoon butter. Mix these ingredients together with a little of the egg, then put all together. Have the vinegar hot in a pail of hot water,

and stir the mixture in slowly. Cook until it thickens. When cold pour over the cabbage.

DRESSING FOR COLD SLAW (2)

Beat two eggs in a bowl that will fit over your tea-kettle. Add one gill of water and vinegar mixed, one ounce butter, one teaspoon each of salt and sugar. Set it over the boiling kettle and stir until thicker than boiled custard. When cold pour over the sliced cabbage.

DRESSED CABBAGE

Chop cabbage till fine; beat an egg; add one teaspoon each of pepper, salt, sugar, mustard, and butter. Stir them well together and scald with sufficient vinegar to moisten a dish of the cabbage. Double the quantity may be prepared at one time, like chicken salad.

SAUCE HOLLANDAISE

Put a piece of butter size of a pigeon's egg into a saucepan, and when it bubbles stir in, with an egg whisk or spoon, an even tablespoon of flour. Let it continue to bubble until the flour is thoroughly cooked, when stir in one-half pint boiling water, or, better, veal stock. When it boils take from the fire, and stir into it gradually the beaten yolks of two eggs. Return sauce to the fire for a minute, to set the eggs, without allowing it to boil. Again remove the sauce, stir in juice of half a small lemon, and fresh butter size of a walnut, cut into small pieces to facilitate its melting, and stir all well with the whisk or egg beater. This is good for cauliflower, artichokes, asparagus, and boiled fish.

DESSERT SAUCE FOR CAKE (Rachel's receipt)

One cup butter and two cups sugar stirred to a cream, one egg thoroughly beaten and mixed with these, one small teacup of scalded wine stirred in. Boil the whole for a few minutes and then pour into the boat in which it is to remain. This sauce is very nice with any kind of cake for dessert.

WINE SAUCE

One-half cup butter and one and one-half cups sugar rubbed to a cream. Mix one-half wineglass of water with one glass wine and let boil; then pour it on the butter and sugar. Do not stir until it is sent to table.

RICH WINE SAUCE

Butter size of a hen's egg, with one cup sugar. Mix them thoroughly and add four tablespoons milk, a teaspoon at a time, and stir about an hour. Then let simmer over the fire without stirring until butter and sugar are melted. Pour one-half wineglass of wine into a boat with a little nutmeg. Mix all together for the table.

WINE SAUCE

One cup sugar, yolk of one egg, one-half cup butter, teaspoon of flour, all rubbed well together, one cup water. Boil the whole for a few minutes, and when done add one wineglass wine.

WINE SAUCE (Easy and good)

One cup sugar, one-half cup butter, one cup wine.

BLUEBERRY CAKE

Two eggs, three-quarters cup butter, one cup sugar, two *scant* cups flour, one and one-half teaspoons baking powder, one cup milk, one cup blueberries. Beat butter, sugar, and eggs together. Add flour and baking powder slowly, then the milk, and last the fruit which must be well dried and rubbed in flour.

COTTAGE PUDDING (J. B. M.)

One cup sugar, one-half cup butter, one cup milk, one pint flour, two teaspoons baking powder, one egg.

MUSH, OR HASTY PUDDING (Mrs. Miller)

One quart water, one teaspoon salt, one half pint corn meal heaped, and one scant gill wheat flour which should be mixed smoothly with cold water. Put water and salt over the fire; when hot, not boiling, take out half a pint and mix it with the corn meal, and when the water boils fast, pour this in and stir until it thickens, then let it boil slowly, uncovered, for an hour. A good dish for lunch or a country tea. It may be eaten hot with butter and syrup, or partly cool with milk or cream.

" SPANISH OMELET "

" Four thin slices of bacon fried until crisp. Drain them from the fat, add two tablespoons of minced onion and cook in the hot fat until yellow. Add also two ripe tomatoes, and one tablespoon green pepper freed from seeds and chopped fine. Let them cook slowly without scorching, while you beat four eggs slightly. Add a

little salt and four tablespoons of hot water. Put one teaspoon of butter in a hot omelet pan, turn in the mixture and draw the cooked portion towards the center as it thickens. When all the egg is firm, skim out the vegetable mixture and put it in the center, add the crisp bacon finely crumbled, fold the other half of the omelet over, and turn out on a hot platter. This is one of the most delicious and satisfactory of the great variety of fancy omelets."

CHICKEN SALAD

Two yolks of eggs, one-quarter teaspoon salt; add oil drop by drop. If you choose, add later one-quarter teaspoon dry mustard to one-half pint olive oil. If you fear the oil and egg separating, add a few drops of tarragon vinegar or lemon juice. When sufficiently light, add tablespoon of vinegar or lemon juice and dust in grain of red pepper. Cut your chicken; use one-third less celery than chicken, or one part chicken and two parts celery. Mix meat and celery together, sprinkle on it salt and pepper, and then mix in the oil dressing, but keep the three parts separate until you are ready to use the salad. Garnish with celery tops and capers.

SAUCE TARTARE

With the above oil dressing use capers, gherkins, or olives. Chop fine and stir in. Squeeze juice of parsley.

CHICKEN SALAD

Take one large chicken and boil until tender. Separate the meat from the skin, fat, etc., and chop the dark

meat quite fine. The white meat, cut in larger pieces with a sharp knife. Use by measure about equal quantities of celery and chicken, cutting celery with a knife, not very fine. If you are obliged to use the stump, shave it thin and then chop. For this amount take three eggs and beat them very thoroughly, whites and yolks together. One-half cup mixed mustard, one teaspoon salt, a very little cayenne, and about half of a *small* teacup of sharp vinegar with a teaspoon of sugar dissolved in it. Beat the mustard and one teacup of olive oil thoroughly together in an earthen dish. Then add the eggs, then the cayenne, then the vinegar. Put into it about an ounce of butter, set the dish over a kettle of boiling water, and stir constantly until it is as thick as paste. Mix the salad, stir into it black pepper and salt to taste and one cup of cream. Then mix it with the paste, leaving some to pour over it. This is enough for ten persons.

A NICE SALAD FOR LUNCH OR IN THE COURSE OF A DINNER (Cheese Salad)

Make a little nest of lettuce leaves. Put three little eggs of cream cheese in the middle, a spoonful of mayonnaise under and over them, and dust some lobster-coral to make them look well. In preparing the eggs: Put a cream cheese in a bowl and make it soft with your hands, add little salt and a shake of cayenne. Wash your hands in hot water, then in cold water, and dry thoroughly. Take a little cheese at a time and roll in small round balls, and use as told above.

TOMATO SALAD

One can tomatoes, one-half box gelatine, one-half an onion, red pepper to taste, one bay leaf, two tablespoons sugar, salt to taste. Put the above in a saucepan and boil slowly for one hour. Strain through a hair sieve. Pour into a mold. When cool, put on ice eight or ten hours. Serve with mayonnaise in lettuce cups and leaves.

CHEESE CAKES

One-quarter pound Parmesan cheese, one-quarter pound butter, one-quarter pound flour. Put cheese in bowl, mix butter with it very thoroughly with your hand, a shake of salt and cayenne pepper, then add the flour very thoroughly. Roll out on a floured board as quickly as you can, with roller. Cut with biscuit cutter and bake in quick oven. For the second pan gather fragments together, and add a very little water, to make them mix. Roll out quickly as above. Serve these with tomato or any other salad.

"SARDINES IN BREAD SHELLS"

"Cut inch-thick slices of bread with a round cutter, two inches in diameter. Scoop out a little cavity in each and fry them a delicate brown in hot butter, or spread all over with softened butter and toast them in the oven. Melt one round tablespoon of butter in a saucepan; add one level teaspoon of flour, and when mixed, add one-half cup of boiling water, and stir until thick and smooth. Add one tablespoon of essence of anchovy,

or one of any favorite table sauce, a little salt, and shake of cayenne. Remove the skin and bones from one dozen sardines, mash them to a paste with a fork, adding the sifted yolks of two hard-boiled eggs, and lemon juice to taste. Fill the bread shells with the mixture, arrange them on a hot dish, and pour the hot sauce over and around them."

Chapter III

BREADS

WHITE BREAD (Annie Rooney)

Scald one quart of milk. Add one pint of boiling water, one tablespoon salt, two tablespoons sugar, one tablespoon lard, one tablespoon butter, one yeast cake dissolved in one-quarter cup lukewarm water. Add flour enough to make a stiff dough; knead well. Let it rise over night. In the morning, knead into loaves; let rise until light. Bake in moderate oven from three quarters to one hour. If rolls are needed, take part of same dough, mold into any shape desired, and bake in hot oven twenty minutes.

WHOLE WHEAT BREAD

Dissolve one yeast cake in two tablespoons tepid water. Put into a bowl one pint milk; add to it one pint boiling water, and let stand until it is lukewarm; then add the dissolved yeast, one teaspoon salt, and enough whole wheat flour to make a thick batter. (The batter should drop, not run, off the spoon.) Beat this batter with a spoon for fifteen minutes. It becomes quite soft and liquid by beating. Add enough more flour to make a dough; turn it on to the board and knead it for a few minutes. Let rise over night. In the morn-

ing mold into loaves. Let it rise again. Then bake in a moderate oven, from three quarters to one hour.

MORETON FARM BROWN BREAD

Two quarts graham flour, one quart white flour, one-half cup yeast or one-half yeast cake, one scant tablespoon salt, one-half cup brown sugar, enough warm water to make a stiff batter. Beat with a spoon for fifteen minutes, and when well mixed, set it to rise. It will rise in a warm place in four hours if the yeast is good, and must therefore be left in rather a cool place if left to rise over night. When raised, mix with it one teaspoon soda dissolved in warm water, and flour enough to shape it into loaves, but be careful not to get it too stiff. Let it rise again for half an hour, and bake slowly for a little more than an hour. Make the loaves small.

INDIAN LOAF (H. M. H.)

One pint Indian meal, one pint flour, one pint sour milk, one-half cup shortening, one-half cup molasses, one teaspoon salt, one *small* tablespoon soda. Butter a two-quart basin, put it in, set it in a steamer, leave it one hour, then bake half an hour. Serve hot.

BAKING POWDER BISCUIT (Mrs. Miller)

One pound flour, one ounce butter, and two ounces lard (which must be sweet and firm), three gills sweet milk, one teaspoon salt, five teaspoons baking powder

(this must be taken up in the teaspoon, slightly pressed and made even by passing the side of the knife-blade directly over it). Put it with half a gill of the flour and sift it into the rest of the flour through a very fine sieve. Mix thoroughly, then rub the butter, lard, and salt through the flour until quite fine. Pour in the milk, mix lightly, place it on the floured board, and roll out without any kneading. Cut, prick, and bake in a quick oven.

RAISED BISCUIT (1)

Four pints flour, one tablespoon lard, one-half pint milk, a little salt, one-half pint water. Stir this up with two tablespoons yeast or one-half yeast cake. Stir this stiff over night, work it over in the morning, and bake when light.

RAISED BISCUIT (2) (Canadian receipt)

One-half cake compressed yeast, or one-half cup liquid yeast, one cup scalded milk, one cup cold milk, one cup shortening (butter or lard), the beaten white of one egg, a little salt and sugar, sufficient flour to make a light dough. Beat well with spoon and set to rise. When quite light, beat again and let rise again. Then roll thin and cut into small biscuits. Bake in quick oven.

RAISED BISCUIT (3)

Boil and mash four or five potatoes. Add flour, water, and one cup of good yeast to make a quart of sponge. Place in a warm room at evening; it should

be very light in the morning. Then stir in a tablespoon of pulverized sugar, and enough sifted flour to make a thick batter. Let it stand until quite light. Add two small cups of butter rubbed in flour, and two well-beaten eggs. Mix all together, make soft and mold well. Roll out, cut, and let the biscuit rise in the pans twenty or thirty minutes. Bake twenty-five or thirty minutes in a quick oven. This quantity will make a hundred biscuits.

" HELEN'S ROLLS "

One-half pint water, one-half pint milk, one pint flour. Beat together with egg beater and pour into gem pans that are *very* hot. Bake in very hot oven.

" PARKER HOUSE " ROLLS

One quart flour, one ounce lard, one-half pint milk, one-half gill of yeast or one-quarter of a yeast cake in one-half cup warm water, one-half tablespoon sugar, one-half teaspoon salt. In the evening put the flour in a bowl. Put salt and lard in the milk and warm until the lard is melted. When the milk is lukewarm, add the yeast and pour into the center of the flour. Mix it to a thin batter, cover and leave it in the cellar. In the morning, work it thoroughly and let it rise. Two hours before tea, roll it out two-thirds of an inch thick, cut with a tin cutter four inches across. With a feather, coat half of the top with melted butter and lap it nearly over the other half, then draw them out a little to make them roll-shaped. Lay them apart in buttered pans, and when light, bake. If they are wanted for lunch,

mix about noon of the day before, and at bedtime " work it thoroughly and let it rise."

BREAD STICKS

One cake of compressed yeast dissolved in one-half cup warm water, one teaspoon sugar, one tablespoon flour. Add the above to one cup of milk mixed with one cup hot water, or two cups warm water, one teaspoon butter, one teaspoon salt. Thicken with flour and beat fifteen minues. Then add more flour to make it stiff enough to knead. Turn out on board, knead until it ceases to stick, place in bowl in temperature 75 degrees for three hours. Knead again. Make into long, thin sticks, or to fit bread-stick pans. Let rise ten minutes, brush with melted butter and bake ten minutes.

CORN BREAD

One cup corn meal, one cup flour, one and one-half teaspoons baking powder, two teaspoons sugar, one-half teaspoon salt, one egg, beaten with one cup milk, one tablespoon of any kind of shortening. Mix in the order given. Bake twenty minutes.

CONNECTICUT CORN BREAD

One pint sour milk, beaten yolks of four eggs, one tablespoon Indian meal, briskly stirring the mixture while adding the meal. To this add one-half teaspoon soda, one tablespoon melted butter, whites of eggs beaten to a froth. Then sufficient meal to form a smooth batter consistency of hasty-pudding. Bake in brisk oven.

CORN BREAD (Rose)

Beat up one egg, add to it one tablespoon sugar, pinch of salt, one-half cup milk, three-quarters cup corn meal, one cup flour, in which is sifted two teaspoons baking powder. Add one-half cup more of milk; beat all *very* thoroughly, and lastly add two tablespoons melted butter. Pour into dripping pan, and bake about half an hour.

SOFT WAFFLES

Stir into one quart of flour enough milk to make a stiff batter; one tablespoon melted butter, two well-beaten eggs, salt, one-half cup yeast, or one-half yeast cake.

SOUR MILK GRIDDLE CAKES

One quart thick sour milk. Stir in flour until it is quite stiff. Add a little salt. When the griddle is hot dissolve one teaspoon soda in a little water, stir it in quickly and bake.

INDIAN GRIDDLE CAKES

One cup very fine Indian meal, *scalded;* let it stand to cool a little. Soften with milk. Add one small cup flour, two eggs, salt. Fry on hot griddle.

BREAD GRIDDLE CAKES WITH MILK (Mrs. Putnam)

Soak pieces of stale bread in milk until they are soft, season it with a little salt and sugar. Put four eggs to a pint of milk and as much bread as will make a thick batter. Bake on a griddle.

BREAD GRIDDLE CAKES WITH WATER

Soak pieces of stale bread in cold water until quite soft; turn them into a sieve and drain out all the water; then rub bread through a colander. To about a quart of this add three eggs, a little salt, and as much milk as will make a thick batter. Bake on a griddle and serve very hot.

SHORTCAKE (New London)

Two quarts flour, one small teaspoon cream of tartar to every pint of flour, and two teaspoons soda. Rub both well into the flour, or use equal quantity baking powder, one cup butter, also rubbed into the flour, one and one-third pints milk, salt. Stir up quickly and roll out as soft as you can. Bake in two bread pans.

MUFFINS

Three pints flour, one pint water lukewarm, one cup baker's yeast or one yeast cake, one tablespoon sugar, one teaspoon salt. Make them up in the morning for tea, or at night for breakfast, and bake them in muffin rings.

GRAHAM MUFFINS

One cup graham flour, one-half cup white flour, one and one-half teaspoons baking powder, one egg well beaten, one heaping tablespoon butter, one tablespoon sugar, one teaspoon salt. This makes twelve muffins. Use " Glenn Mills " graham flour.

SCRAMBLED EGGS

Beat as many eggs as needed in an earthen dish. Add three more tablespoons of milk than there are eggs.

Butter the size of small egg, salt and pepper. Stir constantly while cooking on top of stove.

BUCKWHEAT CAKES

One pint Indian meal scalded in boiling water. Pour in the water a little at a time, stirring it smooth. Let it stand until cool. Add one quart buckwheat flour, a scoopful wheat flour, one tablespoon salt, two yeast cakes.

BUCKWHEAT CAKES (Flora)

Into one quart warm water stir *one* yeast cake and wheat flour enough for a thick batter. Let it rise for several hours. At bedtime stir this thick with buckwheat flour. In the morning add one teaspoon soda, well dissolved, and one heaping tablespoon brown sugar. This will last a week, adding every night a little more buckwheat and the soda and sugar in the morning. Cold buckwheat cakes may be returned to the batter and the acid will dissolve them.

INDIAN BREAD

Two thirds Indian meal, one third coarse flour. Pour boiling water on meal and let stand until cool. Then put in yeast and a little salt. Make it so that it can be stirred with a spoon. Let it rise, and when light put in the flour and one tablespoon molasses, one-half cup sour cream with one-half teaspoon soda. Bake two and one-half hours.

SALLY LUNN (1)

Sift one-half pound of flour into a pan. Make a hole in the middle and put in two ounces of butter warmed in a pint of milk, a saltspoon of salt, three well-beaten eggs, two tablespoons best fresh yeast or one-half yeast cake. Mix flour well into the other ingredients and put the whole into a square tin pan that has been greased with butter. Cover and set in a warm place, and when light bake in a moderate oven. Send to table hot, to be eaten with butter.

SALLY LUNN (2)

One and one-half pounds flour, two ounces butter, three eggs well beaten, one pint warm milk, three or four tablespoons yeast, one-half teaspoon salt.

PLAIN OMELET

Take six eggs, beat yolks and whites separately and very light. Heat the spider *very* hot. Put in a piece of butter size of a walnut. Add to your yolks pepper and salt and about three-quarters cup of milk, then the whites, and stir all together lightly and pour into the spider. Set into a very hot oven and bake three or four minutes. The secret of success with it is to have the spider and the oven very hot and to bake quickly.

POPOVERS

Two cups flour, two cups milk, three eggs, one-half teaspoon salt. Grease gem pans and put in oven to get very hot. Beat eggs without separating until very light, and add to them the milk and salt. Pour this

gradually on the flour, stirring all the while. Do not add too rapidly, or the batter will be so liquid that it cannot be beaten smooth. Strain through a sieve, to remove any little lumps that may remain. Take the gem pans from the oven, quickly fill them half full of this mixture, put them in a quick oven, and bake about twenty-five minutes.

ROSE'S POPOVERS

Two eggs (beat good and hard), pinch of salt, even cup of milk. Take half of the milk, pour it on egg and salt, add one even cup sifted flour; beat hard; add remainder of milk. Beat all *very* thoroughly, put in well-greased tins, and bake about twenty minutes.

JONES'S BUNS (Canadian)

One pound flour, a little salt, one-quarter pound butter, two eggs well beaten, one-half pint warm milk, three-quarters cup hop yeast. Mix all together; set to rise for three hours; then add one-quarter pound sugar, currants, and seasoning to taste. Put in patty pans, and let stand until light. Bake in quick oven.

DOUGHNUTS (1)

Three pints flour, butter size of an egg, one cup sugar, one egg, small bowlful of milk or water, four teaspoons baking powder. Flavor with nutmeg or cinnamon. The dough made in this way will be thin. Sprinkle flour enough over it and on the kneading board to roll it out nicely. Do not handle more than necessary. Cut the cakes with biscuit cutter, then insert a knife

at edge of the cake, until its point is at the center. Take out knife, press a raisin into center of cake. Press and flatten the cake and cut it again with cutter. Fry in perfectly clear hot lard, and when done sift powdered sugar over them. The bowl used for measure holds a little more than a coffee cup does.

DOUGHNUTS (2)

Six cups light dough, two cups sugar, one cup lard, one egg, a little soda, salt, and cinnamon.

CONNECTICUT DOUGHNUTS (3) (Good)

Make a sponge with one pint milk, small teacup yeast or one-half yeast cake, flour enough to make a thick batter. When light, add two cups sugar, one cup lard or butter, four eggs, two teaspoons cinnamon, one teaspoon salt. Roll out the dough until about one-half inch thick. Let it rise about twenty minutes, before boiling in lard.

DOUGHNUTS (4)

Three eggs, two cups sugar, butter size of an egg, one teaspoon soda, one cup milk, one nutmeg, four cups of flour.

SOFT GINGERBREAD (S. E. C.)

Three-quarters pound flour, seven ounces butter, seven ounces sugar, one and one-half gills molasses, one and one-half gills thick sour milk, one tablespoon ginger, one teaspoon soda dissolved in tablespoon boiling water, three eggs. Soften the butter and beat it with the sugar until light. Stir in gradually the molasses and

ginger, then the milk and the well-beaten eggs, and half of the sifted flour, then the soda and the rest of the flour. This is very nice baked in round gem pans, particularly if it is to be eaten hot.

FAIRY GINGERBREAD (H. L. H.)

One cup powdered sugar, one cup butter, two eggs beaten separately. Beat whites very stiff. One and one-half tablespoons ginger, flour enough to be able to spread with a knife on flat tin as thin as possible.

THIN MOLASSES GINGERBREAD (M. L. P.)

One-half cup butter, one-half cup sugar, one teaspoon soda dissolved in one-half cup of warm water, one tablespoon ginger, one cup molasses, and flour enough to roll out thin.

THIN GINGERBREAD (M. L. P.)

Two and one-half pounds flour, one and one-quarter pounds sugar, one and one-half pounds butter, one teaspoon soda dissolved in one-half wineglass of rose water or warm water, one-half cup ginger, six eggs.

CREAM GINGERBREAD

Two cups cream, two cups molasses, two eggs, two teaspoons soda, one tablespoon salt, four cups sifted flour, ginger and cinnamon to taste; a little lard is an improvement. Bake half an hour.

HOP YEAST

One large handful fresh hops in cheese-cloth bag, three good-sized potatoes. Boil together in three

quarts water. Strain and add to the water one pint flour. Beat together until smooth; add one tablespoon sugar, one teaspoon salt, same of ginger. When cool, add one-half cup good yeast or one-half yeast cake. Let rise for twenty-four hours before bottling.

POTATO YEAST (Without flour)

Pare and cut in slices twelve good-sized potatoes. Boil in two or three quarts of water (in a porcelain vessel) with a handful of hops tied in a thin cloth or muslin. Mash and strain through a colander while hot, add the water in which it was boiled, also a cup of sugar, and *one-half cup of salt.* When cool enough stir in a pint of good yeast. Place in a jar or jug. When light, or after twenty-four hours, cork tightly or cover closely. This yeast will keep good as long as it will last.

OATMEAL GRUEL

Put in a farina boiler one quart milk and water, and let come to a scald. Then dust in one tablespoon oat meal and boil forty minutes. Strain and add salt.

MILK TOAST (Mrs. Putnam)

Put half a pound of butter into a tin toast pan; dredge on a little flour and rub it in with a spoon; turn on a teacupful of boiling water, stirring it all the time; then add three gills of milk or cream, and stir it until it boils up once. Toast the bread a light brown; dip it while it is hot, one piece at a time; lay them in the dish and over each piece put a large spoonful of the dip. When the dish is filled, pour the dip over the whole.

SOUR MILK BISCUIT (Mrs. Putnam)

One quart of flour, one pint sour milk, one teaspoon soda mixed into the milk until it froths. Stir it into the flour cold; mix it quickly; roll it about an inch thick; cut it with a biscuit cutter. Bake in a quick oven.

BANNOCK (C. H. L.)

One and one-half pints Indian meal, scald with hot water; one pint of milk, one and one-half tablespoons sugar, butter one-half size of an egg, one egg, a little salt. Bake in quick oven.

DRIPPING FOR THE FRYING PAN
(From Mrs. Putnam's new receipt book)

The dripping of beef and pork, clarified, is very nice to fry in, instead of lard or butter. To clarify it, put the drippings into an iron pot. To a quart of fat, allow half a pint of cold water; let it boil until the water is boiled out, which may be known by its not bubbling. When the water has evaporated, strain it into an earthen pot, and keep it in a cool place for use.

CRULLERS (1)

One egg, one tablespoon melted butter, one tablespoon sugar, a little nutmeg or cinnamon, one tablespoon milk, one-quarter teaspoon soda, sufficient flour to roll out. Cut and fry in hot lard as you would doughnuts.

CRULLERS (2)

One pound sugar, ten ounces butter, twelve eggs, one teaspoon soda, one glass brandy, nutmeg, flour enough to mix it to a soft paste. Fry in hot lard.

ROSE'S COOKIES

One cup sugar, one-half cup milk, two eggs, three-quarters cup butter, three cups flour, three teaspoons baking powder, a little nutmeg. Beat all together with Dover egg beater.

TEA CAKE

One quart flour, three teaspoons baking powder, two tablespoons sugar, three eggs, one-quarter cup butter, one pint sweet milk, pinch of salt as it goes in the oven. Bake in square tins and cut like corn bread (or, bake in muffin rings) for three quarters of an hour.

QUAKER OATS CAKES

One cup granulated sugar, one large tablespoon butter; cream these thoroughly together; two eggs beaten very light, add to butter and sugar. Two and one-half cups of *uncooked* Quaker Rolled Oats mixed with one teaspoon baking powder. Stir this slowly into the mixture and add one teaspoon of vanilla. Drop from a teaspoon on well-buttered tins, not too close together, as they spread. Bake in quick oven, from five to seven minutes. In dropping, do not make the teaspoon too full, as the cakes are better thin.

OATMEAL MUFFINS (Cooking School)

Mix one cup of cooked oatmeal with a generous pint of flour. Add one teaspoon salt, one-quarter cup sugar. Dissolve one-quarter of a yeast cake in one-quarter cup of lukewarm water; add this, with three-quarters cup of milk scalded and cooled. Beat well. Let rise over

night. Beat again and put in gem pans on back of stove. Let them rise twenty minutes. Bake thirty minutes in moderate oven.

HOE CAKE

Two quarts Indian meal; scald in boiling water to make a thin batter. Two tablespoons butter, one tablespoon salt. Bake, one inch thick, in quick oven, half an hour.

WATER MUFFINS (C. H. L.)

One quart water, one and one-half quarts flour, one-half cup yeast, a little salt.

BREAKFAST CAKE ("Nantucket Receipts")

Two cups flour, two eggs, one-third cup sugar, one cup milk, three teaspoons baking powder. Mix quickly, and bake about twenty minutes in a shallow pan; or this may be baked like muffins, in small round cake tins.

SPONGE RUSK

One tumbler of milk, one cup of yeast or one-half yeast cake, three cups flour, three eggs, made into a batter over night. In the morning add one cup sugar, piece of butter the size of an egg, flour until sufficiently stiff to mold. Then butter your dishes, and when light cover the surface with white of an egg and sugar.

SCONES

Two cups flour, two teaspoons baking powder, one teaspoon salt, one-half cup butter, two tablespoons sugar, one egg well beaten, one-half cup seedless raisins or currants. Mix thoroughly; roll one-half inch thick,

cut into rounds, and bake in oven or on hot griddle. When done split open, spread with butter and serve on plate covered with doily, in the place of sandwiches for afternoon tea or at luncheon.

DUTCH PUFFET (R. B. S.)

One pint milk, one cup white sugar, three eggs, one-half cup yeast or one-half yeast cake, one cup butter (one teaspoon soda), flour enough to make a spoon stand up in it. Bake three quarters of an hour. Directions for mixing: If wanted for tea, make the puffet directly after dinner and let it rise until about five or until very light. Then add the soda and put mixture in two long tins, and let it stand half an hour before baking. Eat hot with butter.

CHEESE STICKS OR STRAWS (" The Hostess of To-day ")

One cup flour, with one teaspoon baking powder sifted in. Add one tablespoon melted butter, one-half cup grated cheese, dash of salt and cayenne, and only enough milk to make a stiff dough. Roll very thin, cut in narrow strips, roll in grated cheese, braid the strips together and bake on brown paper.

Another. Use puff paste, roll thin; sprinkle with cheese and cayenne, cut into strips and bake brown.

Another. Mix one-half cup grated cheese with one-half cup flour, one teaspoon butter, dash of salt and cayenne, enough cold water to make light paste. Roll very thin, cut into strips, brush with white of egg, and bake on paper in very hot oven. Serve any of these with salad or with afternoon tea.

Chapter IV

CAKE

WASHINGTON CAKE (Family receipt, 1838)

One and one-half pounds of flour, one pound sugar, three-fourths pound butter, five eggs, one pint of milk, one teaspoon soda, one nutmeg, one teaspoon cinnamon or clove, one glass brandy, one pound or more of raisins.

LOAF CAKE (Salisbury)

One pint warm milk, one pound flour, one-half teacup yeast or one-half yeast cake. Let it rise. When light add one pound butter, one and one-fourth pounds sugar, four eggs, one glass brandy, one nutmeg, two teaspoons cinnamon; add another pound of flour. Mix well together. Let it rise again. Then beat it a few minutes, add two pounds raisins and one-fourth pound citron. Put into tins and let stand one-half hour before baking. This makes four loaves.

MOUNTAIN CAKE (1) (A great favorite)

One-half cup butter, one and one-half cups sugar, one-half cup cornstarch, one-half cup sweet milk, one and one-half cups flour, whites of six eggs, two small teaspoons baking powder, one teaspoon extract of vanilla. Bake in jelly-cake pans.

ICING

Whites of six eggs, eighteen tablespoons sifted sugar. To make it cocoanut cake, grate one nut the day before you want to use it and stir in with the icing.

MOUNTAIN CAKE (2)

One pound flour, one pound sugar, one-half pound butter, five eggs, one cup milk, one lemon, one small teaspoon soda.

MOUNTAIN CAKE (3)

One cup of flour, one-half cup of cornstarch, one cup of sugar, one-half cup of butter, one-half cup of sweet milk, whites of six eggs, two teaspoons baking powder. Divide into three parts and bake in jelly-cake tins in twenty minutes with a moderate oven at first.

FROSTING FOR THE ABOVE

Take whites of three eggs; after beating light, add one dozen teaspoons of pulverized sugar to an egg. Grate rind of one lemon; remove the thick white covering and grate the pulp, adding also one-half of a grated cocoanut. Beat this well together. Place this mixture in a pail in a kettle of boiling water and let it cook twenty minutes, stirring it frequently. Spread it upon the layers of the cake while warm, covering loaf with the remainder of the cocoanut. For an extra thickness of frosting, add white of another egg and sugar in proportion, with a little more cocoanut. If the lemon is not acid and juicy add a little more juice.

CUP CAKE (1) (F. E. M.)

Two cups white sugar, one cup butter, three cups flour, five eggs, three-fourths cup sour milk in which dissolve small teaspoon soda; flavor with lemon. To make almond cake add one pound blanched almonds.

CUP CAKE (2) (S. W. W.)

One cup butter, two cups sugar, three cups flour, in which sift three teaspoons baking powder, four eggs, one cup milk (sweet),—if you have sour milk, omit baking powder and dissolve in it one teaspoon of soda,—one grated nutmeg.

POUND CAKE (S. W. W.)

One pound butter (or three-fourths pound butter and one-fourth pound lard is better), one pound sugar, one pound flour, ten small eggs, one grated nutmeg. Stir butter and sugar until it froths. Bake in patty-pans in moderate oven. Good for jelly cake, leaving out nutmeg and adding lemon. Good for fruit cake also.

JELLY CAKE

One pound flour, one pound sugar, one-half pound butter, the whole of six or whites of twelve eggs, rind of one lemon, one cup sweet milk, three teaspoons baking powder.

DELICIOUS CAKE (E. S.)

One cup butter, two cups sugar, three cups flour, four eggs beaten separately, one cup sweet milk, one-half cup wine and brandy mixed, with one small nutmeg

grated in it, three small teaspoons baking powder sifted in the flour, one-half cup raisins chopped fine.

SPONGE CAKE (1) (S. F.)

Nine eggs that weigh a pound, one pound sugar, one-half pound flour, rind and juice of one lemon. Put in whites of eggs last.

SPONGE CAKE (2)

Two cups granulated sugar, four eggs dropped in and beaten thoroughly, one cup hot water, two cups sifted flour with three small teaspoons baking powder, rind and juice of one lemon. Moderate oven. This makes two tins of cake.

QUEEN'S CAKE (H. S. G.)

One pound flour, one pound sugar, three-fourths pound butter, six eggs, one-half cup sour cream (scant), one small teaspoon soda, one gill of wine, one gill of brandy, one nutmeg, one teaspoon cinnamon, one pound raisins.

DELICATE CAKE

One-half cup butter, one cup sugar, one cup flour warmed and sifted (measure before sifting), one tablespoon sweet cream, whites of five eggs, flavor to taste. One-half cocoanut makes delicious cocoanut cake. One loaf.

BLACK CAKE (Wedding)

One pound flour, one pound sugar, one pound butter, twelve eggs, four pounds raisins, two pounds currants, one pound citron, one gravy spoon cinnamon, one table-

spoon mace, one teaspoon clove, four nutmegs, two wine-glasses brandy. Bake four hours. If thick, let stand in oven until morning.

ORANGE CAKE (1) (S. W. W.)

One pound granulated sugar, one-half pound butter, one pound flour, one cup sweet milk, two teaspoons baking powder sifted with the flour, six eggs beaten separately, one large fresh orange, rind and juice. Beat butter and sugar together thoroughly, add yolks of eggs, then the milk, then the orange, and lastly the flour and whites alternately. Bake in jelly cake tins, either three or four, and put together with stiff frosting flavored with orange. One-half of this receipt will make a good-sized loaf (two whites and four yolks). For the full measure (two loaves), use for frosting, whites of four eggs and rind and juice of one orange. Cover top and sides thickly.

ORANGE CAKE (2)

Two cups sugar, five eggs (five yolks and three whites), one-half cup of water, one teaspoon cream tartar and one-half teaspoon soda or one and one-half teaspoons baking powder, two cups flour, juice and grated rind of one orange. For frosting, the saved whites of two eggs, juice and grated rind of one orange, sugar enough to thicken.

BREAD CAKE (1) (Buffalo)

One heaping cup of butter, a little more than two cups of sugar (stir these together light and white), one and one-half glasses wine, the same quantity of brandy, three

eggs, one nutmeg and a little mace or cinnamon, four cups dough (very light), one cup seeded raisins, one-half teaspoon soda dissolved in a little milk. This cake should be stirred and allowed to rise in the pans after mixing, like loaf cake. Spice, soda, and fruit stirred in just before putting in tins for baking. Scrimp cups of dough, if you want it rich.

BREAD CAKE (2) (J. L.)

Three cups very light dough, two cups sugar, one cup butter (rather scant), three eggs, one-half cup milk or thin cream, two tablespoons brandy, one small teaspoon soda, one nutmeg, one pound or less of raisins (one cup will answer). Set to rise in the pans twenty minutes. Bake one hour.

LOAF OR ELECTION CAKE* (1)

Four pounds flour, one and three-fourths pounds butter or half butter and half lard, two pounds sugar, four eggs, one quart sweet milk warmed, one pint homemade yeast or two yeast cakes, one nutmeg, one tablespoon cinnamon, a little mace, one glass brandy, one pound raisins. Wet the flour with the milk and yeast at night. After rubbing the lard, butter, and sugar thoroughly, put in half of it and stir well together and keep it through the night in a warm place. When very light (which is usually early in the morning) add the other ingredients. The eggs should be well beaten and mixed thoroughly with the butter and sugar in the morning,

* This receipt was used by a notable housekeeper, who brought it from Stockbridge, Mass., to the Genesee country in the early twenties. It is absolutely reliable.

and made as warm as the dough, else it will check its rising. When all is well stirred together, put it in pans and let it rise until thoroughly light, and bake one hour. One-half this receipt is sufficient for a family of moderate size.

ELECTION CAKE (2) (F. C. W.)

Three cups milk, a little warm; two cups granulated sugar, one cup yeast or one yeast cake, flour enough to make a thick batter. Let it rise over night. In the morning, add to the dough: two cups sugar and two cups butter beaten separately to a cream, one pound stoned raisins, a little mace, two eggs well beaten; wineglass of brandy. Let it rise in the pans and bake one hour. This receipt makes three round loaves.

CONNECTICUT ELECTION CAKE (3) (Hartford)

Take two pounds flour, one pound sugar, fourteen ounces butter or half butter and half lard, one yeast cake. Rub butter and sugar together. Put all the flour in pan, add the yeast, and wet with a little more than one pint of warm milk; add a little less than half the butter and sugar previously prepared. This cannot be kneaded like bread, but patted together as soft as pound cake. If you mix it in the morning, let it stand where it will be warm but not heated. By night it will be quite light; add the rest of the sugar and butter, a little more than one-fourth ounce of mace or nutmeg if you prefer, a little more than one pound of raisins, one glass brandy, two eggs well beaten if you choose. This will make three loaves. Put in pans, let rise over night in warm place, and bake in morning. Be sure and let it rise well twice.

RAISED CAKE (1)

One pint bowl of dough (when raised and ready to bake), four eggs beaten separately, one cup butter, two cups sugar, one nutmeg, one teaspoon cinnamon, one-half teaspoon soda, one pint bowl seeded raisins, one-half glass sherry. Mix by hand. Put dough in a large bowl. First work in the butter, then the sugar and spices, then the yolks of the eggs, next the whites, then the soda, which has been dissolved in a little warm water; lastly the raisins. Bake about as long as you would bread. This makes two loaves.

RAISED CAKE (2) (C.)

One pint milk, scalded and cooled a little; three cups flour, one-half a compressed yeast cake. Let it rise for two hours or more until very light. One cup butter, two cups sugar beaten separately to a cream, one cup raisins, two eggs, three teaspoons cinnamon, one teaspoon mace, a little nutmeg, one small half teaspoon soda dissolved in a little water. If the batter is not stiff enough, add more flour. Work all together very thoroughly with the hand. Let it rise in pans until *very* light. This will make two loaves.

CAROLINA CAKE

One cup butter, two cups sugar, one-half cup sweet milk, four eggs beaten separately, three teaspoons *even* full of baking powder, one-half the grated rind of a lemon, one-half teaspoon mace. Beat butter and sugar to a cream, add yolks, then milk, then two cups flour in which the baking powder has been sifted, and whites of

eggs, alternately. The lemon rind and mace may be put in with the butter and sugar.

IMPERIAL CAKE

One pound flour, one pound butter, one pound sugar, one pound raisins, one pound sweet almonds, three-fourths pound citron cut fine, ten eggs, wineglass of rose water, wineglass of brandy, teaspoon of mace.

LADY CAKE (Always served on New Year's Day in old times)

Blanch one-fourth pound shelled bitter almonds or two ounces of sweet and two ounces bitter almonds in the following manner: Put them into a bowl of boiling water and let them lie in it until the skin peels off easily, then throw them into the cold water. Pound them, a few at a time, in a mortar until very smooth, adding a few drops of sherry wine; take three-fourths pound butter and one pound granulated sugar. Having stirred them together to a cream, add almonds gradually, and yolks of eggs beaten; three-fourths pound flour, nine eggs omitting the yolk of one. Stir flour and whites of eggs alternately into the mixture, a very little at a time of each. Bake in square tin pan. If in little tins, use two ounces less of flour.

PLAIN FRUIT CAKE

One pound brown sugar, ten ounces butter, one-half cup sweet milk, one pound flour, four or five eggs, two teaspoons baking powder sifted in flour, one nutmeg, and a little cinnamon or clove. One, two, or three pounds raisins chopped. Wineglass brandy improves it. Moderate oven. This makes two loaves.

SPICE CAKE

One pound sugar, one-half pound butter, one pound flour, four eggs, one cup sour milk, one teaspoon soda, one tablespoon cloves, one tablespoon cinnamon, one pound raisins, one-fourth pound citron, one glass of wine.

MADEIRA NUT CAKE

Two cups sugar, one and one-half cups butter, not quite half a cup sweet milk, whites of eight eggs, three and one-half cups flour, three teaspoons baking powder sifted through the flour, two teaspoons vanilla extract. Rub butter and sugar, then put in milk, then eggs, and last of all flour. Bake in flat, square tins, about twenty minutes in moderate oven. Put a little vanilla in frosting; mark it off in squares, putting a half nut in middle of each piece, and drop on it a little frosting. In this, as in all cakes that have baking powder, mix all ingredients thoroughly together, let them stand a few minutes to rise, while greasing tins, then stir all up very thoroughly and pour out.

LAYER CAKE

Butter, size of a large egg, one cup sugar, two-thirds cup sweet milk, two and one-half cups flour, two teaspoons baking powder, small pinch of salt, two eggs. Save out white of one egg and half the white of the other for icing. Stir butter and sugar together, drop in the two yolks and half white, and beat thoroughly; add milk, then flour and baking powder sifted together.

You first measure the flour, add baking powder, and sift both together. Bake in two shallow pans.

A good recipe for chocolate or any other layer cake. For spice cake, add to the above one-half teaspoon each of cinnamon, cloves, allspice, and one quarter of a nutmeg.

LEMON FILLING FOR THE ABOVE

Two-thirds cup sugar, two level tablespoons cornstarch. Stir these together, add one egg and beat well, grated rind and juice of one lemon, one small cup hot water. Put all in saucepan over the fire and stir until thick.

ICING FOR ABOVE

Two-thirds cup sugar with a mite of water boiled until stringy. Stir into well-beaten white and one-half egg, with Dover egg beater. Extract, lemon. For chocolate icing, leave out lemon, add two squares chocolate and extract of vanilla after it is beaten smooth.

COCOANUT CAKE (1)

One pound of sugar, one-half pound butter, one pound flour, whites of twenty eggs, one tablespoon of wine *or* rose water, one large cocoanut grated, adding the milk.

COCOANUT CAKE (2)

Less than a cup of butter, two cups sugar, four cups flour, whites of eight eggs, one cup sweet milk, three teaspoons baking powder sifted in three cups of the flour, a grated cocoanut mixed with the fourth cup of flour.

COCOANUT DROPS

Grate a cocoanut, add whites of four eggs (to a small nut or six to a large one), sugar to your taste, drop on white paper (previously wetted). Bake a light brown.

COFFEE CAKE

One cup butter, one cup sugar, three and one-half cups flour, one cup strong coffee, one cup syrup, one wineglass brandy, one teaspoon soda dissolved in warm water, one tablespoon cinnamon, one tablespoon cloves, one-half pound raisins, one-fourth pound currants, one-fourth pound citron.

WHITE CAKE

Ten ounces fresh butter, one pound sugar, one pound flour, whites of fifteen eggs; flavor with almond or white wine.

CHOCOLATE CAKE (1)

One cup butter, two cups sugar, three and one-half cups flour, one scant cup of milk, one and one-half teaspoons baking powder, five eggs, leaving out two whites to be used for frosting. While hot, frost with the two whites, one-half cup sugar, six tablespoons of grated chocolate, two teaspoons of vanilla or lemon if you prefer.

CHOCOLATE CAKE (2) (Puerto Rico)

Mix together until smooth, one-half cake chocolate, one-half cup milk, one cup granulated sugar, yolk of one egg, teaspoon of vanilla. When cold mix with the following cake: one cup sugar, three-fourths cup butter, one-half cup milk, two cups flour with three teaspoons

baking powder sifted in, three eggs and the extra white. Bake in patty-pans in rather quick oven.

SIMPLE CHOCOLATE CAKE (3)

One cup sugar, one large tablespoon butter (cream well). Melt two squares chocolate in oven. Add it to butter and sugar creamed. Stir well: one cup milk, two scant cups flour in which are sifted two teaspoons baking powder. Add milk and flour alternately, one teaspoon vanilla; last thing add one egg beaten very light. Bake in two square loaves and put together with chocolate icing.

CHOCOLATE PATTIES (J. B. M.)

Heaping tablespoon of butter, one cup powdered sugar, one-half cup sweet milk, one (scant) cup of flour. Sift in with it one easy teaspoon baking powder, whites of two eggs beaten stiff, one teaspoon vanilla. Cream butter and sugar; alternate milk with flour and baking powder. Stir with firm, quick stroke. Add vanilla and fold in eggs. Bake ten minutes.

BOILED ICING for above and also for "SIMPLE CHOCOLATE CAKE"

One cup granulated sugar, one tablespoon boiling water. Shake well together. Boil hard until it threads from a spoon. Beat white of one egg, one square of Baker's chocolate; put into egg. Pour the boiling sugar over the egg and chocolate and beat until it is smooth.

WHITE CAKE

Two cups powdered sugar and one-half cup butter creamed, one cup sweet milk, three cups flour, two teaspoons baking powder, flavor with almond and vanilla if you like, whites of six eggs. This may be baked in a loaf or in little square tins, and frosted.

FROSTING

One egg (the white), same quantity of water. Confectioner's sugar added slowly until the right consistency. This does not have to be cooked.

CHOCOLATE COOKIES (Flora)

Two cups sugar, three-fourths cup butter, one-half cup milk, three or three and one-half cups flour, three teaspoons baking powder, five eggs, one teaspoon vanilla extract. Bake in dripping-pan for about twenty minutes.

FROSTING

Whites of three eggs, one-half cake Baker's chocolate, eight tablespoons sugar, one tablespoon cold water, two teaspoons extract of vanilla.

LEBANON POUND CAKES

Ten ounces sugar, ten ounces flour, eight ounces butter, five eggs, one wineglass sherry, one nutmeg. The nutmeg should first be grated into the flour; mix flour and butter together; beat yolks and sugar in another dish; beat whites of eggs very stiff and add them by degrees to the bowl in which are the yolks and sugar, alternating

with the butter and flour. Bake in patty-pans, add vanilla and a little rose water to the frosting for flavoring.

NUT CAKE

One cup sugar, one-half cup butter, one-half cup milk, two cups pastry flour, two eggs, one coffee cup chopped raisins, one coffee cup chopped English walnuts, one teaspoon cream tarter, one-half teaspoon soda or one and one-half teaspoons baking powder. Beat butter to a cream, add sugar gradually, and, when light, the eggs well beaten, then the milk, and the flour in which the baking powder has been thoroughly mixed. Mix all quickly and add raisins and nuts. Bake in rather deep sheets in a moderate oven for thirty-five minutes. This quantity will make one large or two small sheets.

CIDER CAKE (C. H. L.)

One cup of butter, two cups sugar, one cup raisins, one cup currants, five eggs, one and one-half tumblers of cider, one teaspoon soda, one teaspoon cloves, one teaspoon cinnamon, three cups flour. Rub butter and sugar together to a cream, then beat in eggs, add fruits; then the cider. Dissolve the soda in a little of the cider. Make pretty thick with flour.

FRENCH LOAF CAKE

One pound flour, three-fourths pound sugar, one-half pound butter; brandy, wine, and milk, one-half gill of each simmered together; cloves, nutmeg, cinnamon, and mace, one teaspoon soda, one pound seeded raisins, four eggs.

SAXTON CAKE

One-half pound butter, one pound sugar, creamed; one pound flour, yolks of four eggs and whites of five eggs, one pound raisins, one cup sour cream, spice to taste, one teaspoon soda, one wineglass wine. Add the cream with the soda dissolved in it the last thing.

FRUIT CAKE — PLAIN

One cup sugar, four tablespoons butter, one cup sour milk, one cup raisins, two cups flour, one teaspoon soda, spices to taste.

DROP CAKE (Mrs. Miller)

One pound flour, lacking three even tablespoons; one pound sugar, one-fourth pound butter, one-fourth pound currants, two gills sweet milk, two-thirds teaspoon soda and two teaspoons cream tartar, or one and one-half *tablespoons* baking powder, five eggs. Sift soda and cream tartar or baking powder through a fine wire-cloth sifter and mix thoroughly with the flour. Cream the butter and add the sugar with enough of the milk to make them mix easily. Add yolks of eggs and beat well. Then add, alternately, the milk, the beaten whites of the eggs, and the flour. Butter a dripping pan, drop the batter in separate spoonfuls, sprinkle a few currants over every one and bake a rich brown. The cakes run together and must be *broken* apart when taken from the oven. Cool them on a sieve. The batter for this cake will keep a week in a cold place. Flavor with nutmeg or cinnamon or anything else you prefer, and omit the currants if you choose.

SUGAR COOKIES (M. W. P.)

One cup sugar, one cup butter, three eggs, three teaspoons baking powder, flour enough to roll out thin. Sprinkle sugar over the top of the cookies and bake in quick oven. A wineglass of sherry added is an improvement, in which case add one tablespoon more of butter.

JUMBLES

One cup sugar, one cup butter, one egg, a little nutmeg, as little flour as you can use and roll *thin — very thin*. Sprinkle fine sugar on top, as they are placed in oven.

"EXCELLENT" COOKIES

One quart molasses, two cups butter, one tablespoon soda. Boil all together a little, take off, and when cold, add enough flour to roll out *very thin* into cookies.

CARDIMUM CAKE

One pound flour, one pound sugar, three ounces butter, three eggs, one tablespoon ginger, one tablespoon cinnamon. Roll out thin and cut in squares and put blanched almonds on each corner.

WALNUT WAFERS

One-half pint walnuts taken from the shells, one-half pint brown sugar, two eggs, three *even* tablespoons flour, one-third teaspoon salt. Beat the eggs, add sugar, then flour and salt, and lastly the walnuts which have been chopped fine. Mix well and spread as thin as possible with the back of a tablespoon in a buttered pan.

Place half walnuts at equal distances on the cake and bake in hot oven. Cut into squares before it is cold, but *not* immediately upon taking out of the oven. One and one-half pounds nuts will make this quantity.

GINGER COOKIES

Two cups molasses, handful brown sugar, one cup drippings of beef or pork or lard, one cup thick sour milk, two teaspoonfuls soda (rounding), one teaspoon ginger, a little salt. Mix with flour as soft as you can without sticking. One half of this receipt is enough at a time for small family. It is economical and good.

GINGER-SNAPS

One bowl molasses, one bowl sugar, one bowl butter, two eggs, one large tablespoon ginger, one large tablespoon soda dissolved in one-half cup hot water, a little clove, flour enough to roll very thin.

GINGER-SNAPS ("Nantucket Receipts")

Two cups molasses, one cup butter, one tablespoon ginger, one teaspoon salt, two teaspoons soda. Mix these together, set them on the stove and let them boil up once. Then add sufficient flour to make it stiff enough to roll. Roll it out thin, cut into cakes and bake quickly.

PEANUT COOKIES ("The Hostess of To-day")

Cream four tablespoons butter, add one-half cup granulated sugar, two egg-yolks beaten thoroughly, four tablespoons milk, one-half teaspoon salt, one teaspoon

lemon juice, one and one-half teaspoons baking powder sifted twice in one cup flour. Beat thoroughly. Two cups chopped peanuts. Drop from spoon on buttered paper or tin. Place whole peanut in center of each. Bake twelve minutes in slow oven.

MAPLE SUGAR FROSTING ("The Hostess of To-day")

One-half pound maple sugar, scraped; one-fourth cup boiling water. Melt and boil without stirring until it threads. Add slowly to one egg-white, beaten stiff, and beat all until thick enough to spread.

FOR ICING

White of one egg; one cup sugar; put this into pan with *very* little water and boil until it is stringy. Beat the egg about half with Dover beater, then add hot sugar gradually to egg, beating with Dover beater all the time until it becomes cold. Spread on cold cake and it will harden in a few minutes.

CHOCOLATE ICING

Two squares grated chocolate, five tablespoons powdered sugar, three tablespoons boiling water. Stir over moderate fire until smooth and glassy.

KISSES

The whites of four eggs beaten stiff, two cups of sugar. Shake powdered sugar over tin sheet, drop the mixture from tablespoon, and bake in a slow oven.

Chapter V

PRESERVED FRUITS, JELLIES, ETC.

RHUBARB JAM (M. J. S.)

Four bunches rhubarb, three pounds granulated sugar, twelve peeled oranges. Take off *every bit* of white skin, remove all the seeds, then slice down each carpel and remove pulp, put it with the finely cut rhubarb and sugar, and stir gently until sugar is melted. Cook and stir constantly until reduced to a jam. About one hour *fast* cooking.

ORANGE MARMALADE

One dozen oranges cut thin as possible and seeds taken out, five pints of water, six pounds sugar, juice of three lemons. Let the fruit stand over night, with the sugar and water. In the morning, boil until tender. The fruit must stand in porcelain. Let it cook for the first hour on back part of the stove; then set it forward and boil hard, until done. If boiled too long it becomes dark.

TUTTI-FRUTTI

One pint brandy or rum, one pound fruit, one pound sugar. Stir three times the first day it is made and then let it stand. Add one pound of any other fruit and one pound sugar, as often as you please. Stir as

above, but do not add more spirits. Make in stone crock. Avoid the small, *seedy* fruits.

PRESERVED PINEAPPLE (1)

Pare the pines, carefully removing the eyes. Pick with a fork in small pieces. Add three-quarters pound sugar to one pound of fruit. Spread fruit on platters, covering it with the sugar and let stand over night. In the morning set it in the sun and let it remain all day; then put in jars and seal it up tight. That night or the next morning, put in boiler of cold water nearly up to the neck and let boil five minutes and take out without loosening cover. Other fruits may be served in the same way.

PRESERVED PINEAPPLE (2) (H. S. G.)

Take the "pines" in June, as they are riper and cheaper than at any other season. After paring the fruit, weigh it and allow a pound of granulated sugar to a pound of the pineapple. Grate the fruit on a coarse grater, throwing away the cores. When all grated put it in a preserving kettle and let it gently simmer for half an hour, keeping it covered as much as possible to preserve the flavor. In the meantime, warm the sugar and when the fruit is transparent (for which the half hour is usually sufficient) stir in the sugar, and let all simmer together from ten to twenty minutes. Previous to this, have the glass jars filled with *hot* water, then when the preserve is done, empty out water and put in the preserve hot, screw top down tightly and the thing is done.

PRESERVED STRAWBERRIES

Take twelve boxes of the Willson berries; after hulling, throw out the small berries (which will do for jam) and put the large ones in a kettle, with the sugar, pound for pound. Set kettle on back of stove and let fruit *slowly* come to a boil. Then skim out the berries on to platters, boil down and skim syrup and pour over them and stand in the sun for two days. Put into jars cold and seal, having first spread tissue paper wet with brandy over the top.

STRAWBERRY JAM

Weigh one pound of white sugar to each pound of the fruit. Cover berries thoroughly with the sugar and let stand over night. In the morning, throw all into the preserving kettle and boil until thoroughly cooked, about one hour. Put into jars or tumblers cold.

RED CURRANT JELLY (1) (S. D. P.)

Take out leaves and put currants into a kettle over the fire. Let them warm through and take a potato masher and jam them thoroughly, breaking all the skins. Then put into a linen bag and let *drain;* do not squeeze. Measure the juice and to every pint weigh out one pound granulated sugar. Put juice in the kettle and boil fifteen or twenty minutes. Then throw in the sugar, boil five minutes and pour into glasses. Use the earliest fruit you can get.

RED CURRANT JELLY (2)

Stem the currants, wilt them in a kettle and squeeze through sleazy linen or crash bag. Then put through

cheese cloth and flannel bags, let *drain*, do not squeeze, until perfectly clear. When the juice is prepared, put in kettle, adding your sugar at the same time, pound for pint. Stir until dissolved, and when it begins to boil do not touch it again with your spoon. Let boil by the watch four minutes *exactly*. In three and one-half minutes turn off the gas (if you are using a gas stove), but do not touch the liquid until after the four minutes, when skim and turn into glasses. Boil slowly.

BLACK CURRANT JELLY

(From Miss Leslie's " Complete Cookery ")

Take large, ripe, black currants, strip them from the stalks and mash them with the back of a ladle. Put them into a preserving kettle, with a tumbler of water to each quart of currants. Cover it closely, set it over a moderate fire, and when the currants have come to a boil, take them out and squeeze them through a jelly-bag. To each pint of juice allow a pound of granulated sugar, and (having washed the preserving kettle perfectly clean) put in the sugar with the juice. Stir them together till well mixed and dissolved, and then boil not longer than ten minutes, as the juice of black currants, being very thick, will come to a jelly very soon, and if boiled too long it will be tough and ropy.

CHERRY COMPOTE

Three pounds sour cherries, four pounds sugar, two pounds seeded raisins, four oranges. Chop oranges fine; steam raisins twenty minutes; chop rather coarse, add cherries, oranges, and sugar. Boil twenty minutes

and put in tumblers, like jelly. Weigh cherries after pitting and use oranges at discretion. I sometimes use the pulp of four and skin of one.

SPICED CURRANTS (1)

Seven pounds currants, four pounds sugar, one pint vinegar, two pounds seeded raisins, one ounce cinnamon stick, one-half ounce whole cloves, tied in a bag. Boil all together for two or three hours to a thick jam.

SPICED CURRANTS (2)

Five pounds currants, three pounds sugar, one-half pint vinegar, one ounce stick cinnamon, one-half ounce whole clove, tablespoon each of whole allspice and mace. Tie spices in bags and boil with currants and sugar to a thick jam two or three hours. Add vinegar when nearly done.

RASPBERRY JAM

The fruit must be quite ripe and dry. As soon as possible, strew fine sugar over the berries; it preserves the flavor and color. Put them in an earthen jar or bowl with an equal weight of white sugar and one half the weight of currant juice. Put in as much of the pulp of the currants as you can press through a sieve. Mash fruit, juice, and sugar together with your hand, then put them in a preserving kettle, over a clear, *slow* fire, stirring them all the time. Skim them when they boil and after boil them twenty minutes. Try them on a plate; if they jelly, they are quite done. If you prefer

it without the currants, put three-quarters pound of sugar to one pound of raspberries and make as above.

FOR CANNING FRUIT

Ten pounds sugar, three quarts cold water. Boil *exactly* fifteen minutes by the clock. Take it off and let stand over night, or until cold. Put your fruit into the jars and pack it down. Fill the jars full to overflowing of syrup, put them in a boiler of cold water and *boil* twenty minutes. This is good for peaches, plums, cherries, etc.

PEACH MARMALADE

Take ripe early Crawford peaches, pare, stone, and quarter them. To each pound of peaches allow three-quarters pound of granulated sugar and one-half ounce bitter almonds or peach kernels blanched in scalding water and pounded smooth in a mortar. Scald the peaches in their own juice,—or, if dry, in a very little water,—mash them to a pulp, mix with them the sugar and pounded almonds in a preserving kettle, and boil to a smooth, thick jam, skimming and stirring it well, and keeping it covered as much as possible. Thirty or forty minutes will generally suffice for boiling. When cold, put in glass jars. Plum marmalade may be made in the same way, flavoring with pounded plum kernels.

BRANDY PEACHES (S. D. P.)

Six pounds granulated sugar, six pounds fruit, one and one-half pints white French brandy or lightest colored whiskey. Use early Crawfords, ripe, but hard

and firm. Pare the fruit smoothly, make the syrup with as little water as possible and cook, not thoroughly, a few peaches at a time in it. Have your brandy in a crock and drop peaches in the clear brandy as fast as they are cooked, until the six pounds are finished. Then skim the syrup and pour gently over the peaches that are in the brandy. Lift the peaches carefully into glass jars, stir the syrup thoroughly from the bottom, fill the jars and screw tightly.

SYRUP FOR PRESERVES

Allow one-half pint water to one pound sugar; stir it until the sugar is entirely melted. As soon as the sugar first boils up, pour in a little cold water, and when it boils a second time take it off the fire. Let it settle ten minutes, carefully skim it and then boil it half an hour. If you allow a pound of sugar to a pound of fruit you will have no further trouble with preserves.

CHIPPED PEAR

Use Virgouleuse or any other fine-grained *hard* pear. Eight pounds fruit, pared and sliced very thin, eight pounds granulated sugar, one-quarter pound Canton ginger (preserved in syrup), three lemons. Cut the rind of the lemons without any of the white part, drop the bits into a little sugar, add the juice of the lemons and the ginger sliced or cut into small pieces. Dissolve sugar in one pint water, add lemon and ginger and then the fruit, and boil all *slowly* for three hours until the syrup is rich and thick.

QUINCE PRESERVE

Wash, wipe, pare, and core yellow quinces. Boil them tender and drain on a sieve. Boil the cores and parings in a little water in a stewpan, to extract the quince flavor, and the glutinous matter around the seeds. Strain this water and add it to the water in which the quinces were boiled. Add sugar in the proportion of a pound to a pint of the liquor. Boil and skim this syrup, then put in the quinces and boil until they are tender and clear.

QUINCE MARMALADE (1)

Examine the fruit carefully and cut out any decayed or wormy spot. Pare the quinces, quarter them and take out the core. Boil parings and cores, in enough water to cover them, until they are tender. Strain out the liquid and put into the kettle. Add to it the quinces and boil gently until tender, but not too soft. Then take them out with a skimmer and lay on a platter. Cut them in strips and put into the liquid, and to each pint put one pound of sugar. If you prefer, chip the quinces very thin before putting them into the kettle. Cook them one hour, or until they are thick and a nice amber color.

QUINCE JELLY (J. M. G.)

Pare the quinces and quarter them; put them in kettle and barely cover them with water. Boil until very tender, all to pieces! Take a crock, tie cheese cloth over the top of it, pour the quince in and let drain

all night. In the morning measure the liquid, put it over the fire and let it come to a boil. Add sugar, pound to pint, and boil from fifteen to twenty minutes.

QUINCE MARMALADE (2)

Save parings and cores of the jelly quinces, cover with water, boil until tender and strain. Add this liquid to the quince from which the juice has drained. Measure, and to each pound put three quarters of a pound of sugar. Boil for half or three quarters of an hour, and put into glass jars. This is nearly as good as the regular (No. 1) marmalade.

GRAPE MARMALADE

Ten pounds grapes (Isabella), six pounds granulated sugar, one and one-half pounds raisins after stoning, two large orangess liced thin,—including the rind,—two teaspoons cinnamon, one teaspoon cloves. First pulp the grapes, cook, and strain to remove seeds. Add skins and cook until tender. Then add sugar, raisins, etc., and cook until it forms a soft jam. Omit the spices if you prefer. This receipt fills eight pint jars.

GRAPE JELLY

Use Concord grapes; pick them from the stem and boil a good while in a porcelain kettle. Strain through cheese cloth. Boil the juice twenty minutes, then add sugar, less than a pound to a pint. If you have nine pints of juice, put in eight pounds sugar, or perhaps leave out two ounces of sugar from every pound.

WILD GRAPE JELLY (F. L. A.)

Crush the fruit; put on stove until it begins to simmer, then boil hard for twenty minutes. Take it off and strain it. To a pint of juice put a pound of sugar. Put over the fire the strained juice before adding sugar, and boil twenty minutes. Warm sugar in oven, add it to juice and boil three minutes.

QUINCE AND APPLE JELLY

Use one part quince to two parts fine tart apples (fall pippins). After weighing, boil the quince and apple separately. Cut the quinces into very thin slices so that they will cook more quickly, boil and strain and add to it the liquid from the cooked apples. To every pint of juice allow three quarters of a pound of granulated sugar. Boil the juice twenty minutes, add sugar, and let it come to a boil. If it should not stiffen at once do not be discouraged. After it has stood a week it will be stiff enough.

APPLE AND QUINCE

Take fifteen quinces and fifteen sweet apples. Pare them; boil all the skins together until perfectly tender; strain them and put liquid back in the kettle. Cut your fruit into quarters or eighths (remove the cores), and throw it into the kettle with two pounds of light yellow sugar (a little more if white sugar is used), and cook until perfectly tender. Serve cold. This is for present use.

PRUNE PLUMS

Five pounds plums: Take out pits and cut till rather small; put in kettle and boil. Seed two pounds raisins and add to plums, and boil until the water is boiled out of them and they are dry as can be without burning. Then add three pounds sugar, the juice of three lemons, having first grated the peel. Mix this peel with a little dry sugar and add it the very last thing.

PLUM BUTTER

Remove the skins and pits of the Lombard plums; put them in kettle with the sugar — three quarters of a pound sugar to one pound fruit — and boil until a thick, rich jam, adding a little powdered cinnamon.

TO PRESERVE DAMSON PLUMS

Three-quarters pound brown sugar to every pound of the fruit. Put in a porcelain kettle a layer of plums and then of sugar until the kettle is full, and set it in the oven, not very hot. They will stew gradually, and when done, take out the plums with a skimmer and lay them into a crock or jars. Scald the syrup and pour hot over the plums and they are done.

QUINCE AND ORANGE MARMALADE

One and one-half dozen quinces, one-half dozen oranges, sugar, pound for pound. Slice quinces very thin, slice oranges *very* thin, peel and all. Cook quinces a few minutes in boiling water, add sugar and oranges; boil until tender and smooth.

Chapter VI

PICKLES, LOTIONS, MISCELLANEOUS

PINEAPPLE PICKLE

Twelve pineapples, or seven pounds of fruit, three pounds sugar, one quart vinegar, one scant ounce of stick cinnamon, one scant ounce of whole cloves. Pare the fruit and cut into thick slices. Put vinegar, fruit, spices, and sugar into a kettle (after tying spices in a bag); cook fruit until tender. Remove it into jars, boil the syrup down a little thicker and pour over the fruit.

PICKLED PEACHES (Ancient, delicious)

Ten pounds fruit, five pounds sugar, one pint vinegar, cinnamon and cloves to taste. Rub the down from the peaches and stick two or three cloves in each one. After the vinegar and sugar have come to a boil, add a couple of ounces of stick cinnamon and drop in the peaches, a few at a time, and cook thoroughly, laying them in a crock or jar as fast as they are done. Then boil the syrup, skim, and pour over the peaches. Pare the fruit if you choose.

SPICED PLUMS

Eight pounds plums, four pounds sugar, one teaspoon cloves, two teaspoons cinnamon, one teacup vinegar. Cook all together until as thick as jelly.

PICKLED PEPPERS

Cut the peppers below the stem, leaving a hinge about an inch long; remove the seeds, and put the peppers into a strong brine, and let them stand twenty-four hours; chop cabbage fine, adding one good-sized onion to a three-gallon crock. Mix in white and black mustard seed and celery seed. Fill the peppers and sew down the top. Place these in a crock, and pour over them scalded vinegar to which has been added a bowlful of brown sugar and handful of whole cloves. I make twenty peppers at a time.

PICKLED PLUMS (1)

Seven pounds fruit, five pounds sugar, one pint vinegar, one ounce each of stick cinnamon and whole cloves. Boil sugar, vinegar, and spices together and pour boiling hot over the plums, having first pricked them with a sharp fork. Do this for two mornings, and on the third morning, after the vinegar comes to a boil, lay the plums in it and let all boil up until they are cooked through. Then put in crock or jars and cover closely.

PICKLED PLUMS (2)

Ten pounds plums, four pounds sugar, one quart vinegar, cloves and cinnamon. Scald the plums slowly in this syrup until struck through. Then lay in a crock and pour over them the boiling hot syrup.

PICKLED CUCUMBERS

Choose small cucumbers, about two inches long, that have been *cut*, not torn, from the vines. Put five hun-

dred in a stone jar. Pour boiling water over them, with one-half pint salt to a gallon of water. Do this three times, and each time, as soon as the water cools, put on more. After the third time, drain off the water and pour half water and half vinegar hot over them. When this cools, pour it off. Put enough vinegar to cover the pickles (about one gallon) into a kettle, add six large onions and four peppers sliced, one-half pint ground mustard, one ounce ginger root, one-half ounce each of mustard-seed, celery seed, stick cinnamon, whole cloves, allspice, and turmeric; small piece of alum, two pounds brown sugar. Let come to boil and pour hot over the pickles and cover closely. After about two weeks, stir from the bottom thoroughly, and add two pounds more of sugar.

MIXED PICKLE

One peck green tomatoes or cucumbers, one-half peck ripe tomatoes, one dozen large onions, one quarter of a cabbage. Chop all fine, sprinkle one cup salt over them and mix thoroughly. Let stand over night. In the morning squeeze out the water and boil mixture with one gallon vinegar for two hours briskly. Then add one dozen red peppers chopped very fine, one cup grated horse-radish, two tablespoons celery seed, one tablespoon each of ground black pepper, ginger, mace, cloves, allspice, and mustard, and two pounds granulated sugar. Boil fifteen minutes and bottle. This is good, but troublesome to make. The receipt fills about one dozen pint jars, and will keep for years.

MUSTARD PICKLE

One quart large green cucumbers, cut in thin slices without peeling. Soak in salt and water over night. One pint small onions, one large cauliflower, three green peppers, one quart green tomatoes cut in slices. Cauliflower, onions, peppers, and tomatoes scalded in hot salt and water. Put all in a jar, turn over them hot vinegar and let stand several days. Then drain off vinegar. Make a paste of half a box of mustard, one quart fresh vinegar, and two cups sugar. Bring it to a boil and pour it over the pickles.

RIPE CUCUMBER PICKLE

Prepare one dozen ripe cucumbers by taking off the rind, removing the seeds, and cutting them in strips or any other shape you choose; put them in a jar and cover with vinegar and let them stand twenty-four hours. Then pour off the vinegar, measure it carefully and throw it away. Take the same quantity of fresh vinegar, add two pounds brown sugar and one ounce cassia buds to each quart, and boil the cucumbers in it till they are clear.

CELERY SAUCE

Thirty large ripe tomatoes, four large heads of celery, four onions, three large red peppers, one quart good cider vinegar, fifteen tablespoons sugar, and four tablespoons salt. Chop very fine the celery, onions, and peppers; cut the tomatoes into small pieces, then mix all together and cook for two hours. Put while hot into bottles or glass jars.

TOMATO CATSUP (1)

For four quarts of catsup, use one peck of firm, ripe tomatoes, heaped measure. Wash and quarter them, then put them into the preserving kettle with one very large onion or two medium-sized ones; add one large green pepper (or two peppers if you like a " hot " catsup), rejecting the seeds. Cook slowly one hour, being careful not to burn. Rub the mass through a sieve and return it to the kettle. Add one and one-half cups strong cider vinegar, one cup sugar, three tablespoons salt, rounded measure, two tablespoons white mustard seed, one tablespoon each of whole cloves and black pepper tied in cheese-cloth bag, two sticks cinnamon. Cook slowly but steadily for three hours, stirring frequently. Remove the spices, but do not strain, as the mustard seed is a desirable addition. Seal while boiling hot, either in self-sealing jars or in wide-mouthed bottles. This receipt has been in family use for three generations, and will prove delicious.

TOMATO CATSUP (2)

One gallon tomato after it is strained through a colander, one pint small onions chopped fine, one and one-half pints vinegar, one gill salt, one tablespoon ground cloves, three tablespoons ground cinnamon, one tablespoon ground mustard, one tablespoon cayenne pepper, one tablespoon mace, one grated nutmeg, three tablespoons brown sugar. Boil three hours and bottle while hot. One peck of tomatoes will make one gallon of juice.

CHOWCHOW

Five hundred very small cucumbers, one hundred small onions. Pour hot brine over the cucumbers three days in succession, and once over the onions. Put them together, cover with half vinegar and water, hot, and let stand over night; mix one-half pound white mustard seed, one ounce celery seed, one ounce turmeric, one-half pint grated horse-radish, one-quarter cup black pepper, one teaspoon cayenne pepper, one-quarter pound powdered cinnamon. Boil all in one gallon vinegar and two pounds brown sugar, and pour over the pickles. When cold prepare a dressing of two tablespoons dry mustard and four or five tablespoons olive oil and add to the mixture.

SPICED GRAPES

Use Concord or Isabella grapes. To seven pounds grapes use three and one-half pounds granulated sugar, one gill vinegar, two heaping tablespoons whole allspice, one and one-half tablespoons stick cinnamon, one heaping tablespoon whole cloves. Pinch the pulps out from the skins. Throw them into a kettle and scald. Rub them through a coarse sieve to remove seeds; then put them into a kettle with the sugar and vinegar, and spices tied in a cheese-cloth bag. When all are hot, add skins. Let the whole boil for about twenty minutes, or longer, if the skins are not yet tender. Fill jars and close while hot. This receipt will fill four pint jars. Use the above quantity of *ground* spices if preferred.

OIL PICKLE

One dozen large cucumbers sliced thin, one-half dozen small onions sliced thin. Sprinkle with salt and let stand three hours. Drain and add one quart vinegar, two-thirds cup olive oil, one-half cup each of white mustard seed and black mustard seed, and one tablespoon celery seed.

CHILI SAUCE

One peck ripe tomatoes, six large green peppers, six large onions, two teaspoons ground allspice, two teaspoons ground cinnamon. Scald and skin the tomatoes as for stewing, chop onions and peppers fine. Boil all together slowly for three or four hours, after adding two cups brown sugar, five cups vinegar, a handful of salt. Seal tightly while hot in bottles or glass jars.

OIL CUCUMBERS

One hundred medium-sized cucumbers sliced thin. Layer of cucumbers and layer of salt. Let stand for twenty-four hours; drain thoroughly; then mix with three pints small white onions sliced, one-half cup white pepper or two dozen red Chili peppers, one-quarter cup mustard seed, one-eighth cup celery seed, two cups olive oil, about a pint of vinegar, with a small lump of alum.

GREEN TOMATO OR FRENCH PICKLE

One peck green tomatoes sliced thin, six large onions sliced, one cup salt thrown on them. Let them stand over night and drain off water in the morning; then boil tomatoes and onions in two quarts water and one quart

vinegar fifteen or twenty minutes. After boiling put into a colander and drain. Prepare seven pints vinegar, two pounds brown sugar, one-half pound white mustard seed, two tablespoons each of ground allspice, clove, ginger, cinnamon, and mustard; one-half tablespoon cayenne pepper. Put all in a kettle and cook twenty minutes and be very careful about burning.

RIPE TOMATO PICKLE

Cut tomatoes in half and cover with salt, allowing one pint salt to one peck tomatoes. After twenty-four hours drain them carefully. Prepare spices in following proportions: Two tablespoons ground cinnamon, one tablespoon each ground ginger,mustard, and allspice; one-half tablespoon clove, one-half tablespoon mace. Have ready ten large onions sliced and two green peppers chopped fine. Put layer of tomatoes in jar with rings of onion and a little chopped pepper; sprinkle over the spices mixed in a sieve and throw in a handful of common brown sugar. Continue this until the jar is filled; lay a plate over them, with a weight to press them down, and cover with cold vinegar, pouring it in carefully at the side.

GINGER CORDIAL

Pick over carefully four quarts of ripe red currants, and put them in one gallon of Bourbon whiskey. Add rind and juice of two lemons, eight ounces white ginger-root, two ounces bitter almonds. Let it stand twelve days; make a syrup of four pounds sugar, and strain this into it. Cork tight in bottles. It will keep for years.

BLACKBERRY SYRUP

To one quart of blackberry juice, put one tablespoon each of ground cloves, cinnamon and allspice, and three pounds sugar. Boil fifteen minutes. When cool, add small teacup of brandy.

ROOT BEER (Mrs. L. A.)

Take one pound sarsaparilla root, one-half pound sassafras, one dozen bunches wintergreen leaves. Use one third of this at a time. Put in a kettle with two gallons of cold water, boil half an hour. Let it strain through cheese cloth. Put the leaves, with big handful of hops added, over, with two gallons more of water; boil one hour. Strain and put with the liquid two bowls brown sugar, one pint molasses, and two cents' worth brewer's yeast, while it is warm. Let it stand over night and bottle in the morning.

RASPBERRY VINEGAR

Three quarts fresh raspberries, one quart good cider vinegar. Let stand twenty-four hours; pour off vinegar and throw into it three quarts of fresh berries. After twenty-four hours, strain it and add three quarts more of berries. After twenty-four hours strain carefully, and measure; add one pound sugar to each pint of liquid. Boil fifteen minutes and bottle.

MEAT JELLY FOR INVALIDS

Part of a shank of beef, a knuckle of veal. Wash, cover with water; simmer on the back of the stove half

a day. Skim off the grease and strain. Salt. If wine is used, no salt.

MOLASSES CANDY (1)

One quart molasses, piece of butter size of an egg. Boil over a brisk fire until it will harden when dropped into cold water. Add one teaspoon bicarbonate of soda to make it white and brittle, and, when almost done, one teaspoon essence of peppermint or wintergreen. To be pulled while warm, with buttered hands, and cut in sticks.

MOLASSES CANDY (2)

Take one cup molasses, two cups brown sugar, one tablespoon vinegar, one-half cup water. Boil all together until nearly done. Then dissolve one-half teaspoon soda in a little hot water and add it to the candy. Boil it until by dropping a few drops into cold water it becomes brittle. This, when pulled well, glistens like gold. Rub butter on your hands before pulling it, and put a little on the tins to keep it from sticking.

MOLASSES PEANUT CANDY

Two cups molasses, one cup brown sugar, one tablespoon butter, one tablespoon vinegar. While the candy is boiling, remove the shells and brown skins from the peanuts, lay the nuts in buttered pans, and when the candy is done pour it over them. While it is still warm cut in blocks.

PEANUT CANDY

One quart peanuts, blanch and chop *very* fine. Put one pound *pulverized* sugar in a saucepan over a hot

fire; stir every minute and as soon as the lumps are smoothed out, take it off the fire, throw in the peanuts, stir up quickly and pour into a shallow, greased pan.

CHOCOLATE CANDY (Fudge)

Three cups sugar, one cup milk, three-quarters cake Baker's cooking chocolate, one-half cup butter. Flavor with vanilla and add, if you like, nuts, preserved ginger, or figs. The nuts and preserved ginger cut in small pieces are very good together. Stir the candy all the time (it burns easily), and cook it until it is on the point of turning to sugar.

FUDGE

Two cups sugar, one-half cup milk or cream, small piece of butter, teaspoon of vanilla, three squares Baker's chocolate. Boil twelve to fourteen minutes. Take off and beat up hard, until thick, then pour into pans.

PRALINES

Put one cup maple sugar in just enough water to dissolve it. Boil ten minutes. Take it from the stove and stir into it walnut or butternut meats.

NUT CANDY

Boil two pounds brown or maple sugar, one-half pint water, and one gill molasses, until it hardens on ice. Have meats taken from shell in as large pieces as possible. Spread them on plates and pour the candy over them to cool.

SHAKER CANDY

Melt maple sugar; dip into it large butternut meats and let them dry.

POTPOURRI

One-half peck rose leaves; place in a deep bowl in thin layers, with a handful of salt sprinkled on each layer. Let it remain *five days*, turning twice a day. This should appear moist. Add three ounces of bruised allspice and one ounce of bruised stick cinnamon. This forms the stock; allow it to remain a week, turning daily from bottom to top. Then put into the permanent jar, one ounce of allspice, adding the stock layer by layer. Sprinkle between the layers the following mixture: One ounce cloves, one ounce cinnamon, two nutmegs (all coarsely powdered), two ounces ginger root sliced thin, one-half ounce anise seed bruised, ten grains finest musk, two ounces sliced orris root, one-half pound dried lavender flowers. Then add the following essential oils at pleasure, some prefer one, some another: Lemon verbena, geranium, jessamine, or any cologne waters; orange and lemon peel, and any freshly-dried flowers that are fragrant. Shake and stir the jar once or twice a week; open only during the daily odorizing.

CAMPHOR ICE (Very good)

Six drams pulverized camphor gum, one ounce spermaceti, one-half ounce white wax, four tablespoons almond oil. Let all melt slowly together; pour into small wide-mouthed jars.

FURNITURE POLISH

One-half ounce gum shellac, and one-half ounce resin, dissolved in one-half pint alcohol. Add three-quarters pint linseed oil, one-half pint spirits of turpentine, and one teaspoon of aniline brown. (The latter is not necessary unless your wood is light, as black walnut sometimes is, and you wish to darken it.) For all polished furniture it is quite wonderful; removes scratches, white spots, etc. Before using, shake the bottle well, apply vigorously with a flannel or canton flannel cloth, and rub dry with another. You have to buy the aniline powder and dissolve it. This is an excellent preparation.

JAPANESE CREAM

One-half pound castile soap (white), one gallon soft water. Let it dissolve, but do not let it boil. Add the following ingredients and bottle immediately: One ounce powdered borax, one ounce alcohol, one ounce ether, one-half pound ammonia. Put in half-pint bottles.

LOTION FOR CHAPPED HANDS

One-half pint rose water, one ounce pure glycerine, six drams pure brandy, twelve grains borax. Put together cold and shake.

COLD CREAM

One ounce white wax, one ounce spermaceti, one ounce mutton tallow (free from kidney-fat), two ounces sweet almond oil, two ounces glycerine, twelve drops attar

of roses. Melt all slowly together in an earthen vessel. Pour into a bowl or soup plate and beat with a silver fork until perfectly white and light; then while it is still warm, put in small earthen pots and cover.

FRENCH RECEIPT FOR POMADE

Piece of white beeswax size of an egg, two ounces sweet oil, one ounce castor oil, one ounce sweet almond oil. Simmer slowly together and beat until cold.

ANOTHER POMADE

Cut up beef's marrow into small pieces and boil in water; when cold, skim it from the top, and add one-third the quantity of castor oil. Beat the whole together *very* thoroughly. Perfume with anything,—brandy if you choose.

MOTH AND VERMIN EXTERMINATOR

One ounce corrosive sublimate, one ounce camphor, one ounce turpentine, and a little oil of cedar, in one-half pint alcohol.

GOOD PASTE

Dissolve a piece of alum the size of a walnut in a pint of boiling water. To this add two tablespoons of flour made smooth in a little cold water and a few drops of oil of cloves, letting the whole come to a boil. This paste will keep for months. Put in glass jars and use with a half-inch bristle brush.

A RECEIPT FOR SOAP BUBBLES

(From an article in " St. Nicholas," written by Jacob F. Bucher)

To prepare the mixture, put into a pint bottle two ounces of best white castile soap cut into thin shavings, and fill the bottle with cold water which has been first boiled and then left to cool. Shake well together and allow the bottle to stand until the upper part of the solution is clear. Decant now of this clear solution two parts, and add one part of glycerine; shake well, and it is ready for use. Use a new ordinary clay pipe.

INDEX.

Ambrosia, 28.
Apple Charlotte, 35.

Bannock, 62.
Beef a la Mode, 16.
Beef Balls, 22.
Beef, Creamed Dried, 18.
Frizzled, 19.
Beef Stew, 17.
Beer, Root, 104.
Biscuit, 50, 51, 52, 62.
Blanc Mange, 26.
Bread, Brown, 50.
Corn, 53, 54.
Indian, 56.
Sticks, 53.
Wheat, 49.
White, 49.
Buns, 58.

Cabbage, 24, 42.
Cake, Black, 69.
Blueberry, 44.
Bread, 70, 71.
Breakfast, 64.
Buckwheat, 56.
Cardimum, 82.
Carolina, 73.
Chocolate, 77, 78.
Cider, 80.
Cocoanut, 76.
Coffee, 77.
Connecticut, 72.
Cup, 68.
Delicate, 69.
Delicious, 68.
Drop, 81.
Election, 71, 72.
Cake, Flannel, 40.
French Loaf, 80.
Fruit, 74, 81.
Hoe, 64.
Imperial, 74.
Jelly, 68.
Lady, 74.
Layer, 75.
Lebanon Pound, 79.
Loaf, 66.
Madeira Nut, 75.
Mountain, 66, 67.
Nut, 80.
Orange, 70.
Pound, 68.
Quaker Oats, 63.
Queen's, 69.
Raised, 73.
Saxton, 81.
Spice, 75.
Sponge, 69.
Tea, 63.
Washington, 66.
White, 77, 79.
Camphor Ice, 107.
Candy, Shaker, 107.
Canning Fruit, 90.
Catsup, Tomato, 100.
Charlotte Russe, 27.
Cheese Cakes, 47.
Cheese Straws, 65.
Cherry Compôte, 88.
Chicken, Cheese, 15.
Creamed, 18.
En Casserole, 25.
Chowchow, 101.
Cocoanut Drops, 77.
Codfish, 20.

Cookies, 63, 79, 82, 83.
Cordial, Ginger, 103.
Corn, 24.
Corned Beef, 23.
Cream, Bavarian, 38.
Cold, 108.
Japanese, 108.
Croquettes, 23.
Crullers, 62.
Currants, Spiced, 89.
Custard, Rennet, 35.

Doughnuts, 58, 59.
Dressing, for Cold Slaw, 41, 42.
Salad, 41.
Dripping, 62.
Dumplings, 16.

Eggs, Scrambled, 55.

Filling, Lemon, 76.
Fish, 13.
Fish Pudding, 12.
Fritters, 30.
Frosting, 79, 84.
" Fudge," 106.

Gingerbread, 59, 60.
Grapes, Spiced, 101.
Griddle Cakes, 54, 55.
Gruel, Oatmeal, 61.

Ham, to Boil, 15.

Ice Cream, 31.
Icing, 67, 76, 78, 84.

Jam, Raspberry, 89.
Rhubarb, 85.
Strawberry, 87.
Jelly, 26.
Calf's-Foot, 26.
Currant, 87, 88.
Grape, 93, 94.
Meat, 104.
Quince, 92, 94.

Kidneys, 16.
" Kisses," 84.

Liver, 15.
Loaf, Indian, 50.
Lobster à la Newburg, 21, 22.
Lobster and Mushroom, 20.
Lobster, New London Stewed, 22.
Lotion for Chapped Hands, 108.

Macaroni, 24.
Marmalade, Grape, 93.
Orange, 85.
Peach, 90.
Quince and Orange, 95.
Mince Meat, 39, 40.
Molasses Candy, 105.
Moth and Vermin Exterminator, 109.
Muffins, 55, 64.
Corn, 40.
Oatmeal, 63.
Mushrooms, 19.
Sauté, 20.
Soufflé, 20.
Mutton, Minced, 23.

Nut Candy, 106.

Omelet, Plain, 57.
Spanish, 44.
Oysters, 11.

Paste, 109.
Patties, Chicken, 14.
Peaches, Brandy, 90.
Peanut Candy, 105.
Pear, Chipped, 91.
Pickle, 96, 97, 98, 99, 102, 103.
Pie, Huckleberry, 36.
Mince, 36.
Pumpkin, 37.
Squash, 37.
Pigeons, Stewed, 11.
Pineapple, Preserved, 86.
Plum Butter, 95.
Plums, Prune, 95.
Preserved, 95.
Spiced, 96.

Polish, Furniture, 108.
Pomade, 109.
Popovers, 57, 58.
Pork, Fry Salt, 11.
Potatoes, Creamed, 25.
Potpourri, 107.
Pralines, 106.
Prune Plums, 95.
Puddings, 28, 29, 34, 35.
Pudding, Bread, 30.
Chocolate, 32.
Cottage, 44.
Hasty, 44.
Lemon, 36.
Indian, 31, 32.
Orange, 36.
Plum, 33, 34.
Rice, 33.
Puffet, Dutch, 65.
Puffs, 38.

Quince, 92.

Rolls, 49.
" Parker House," 52.
Rusk, 64.

Salad, 46.
Chicken, 45.
Tomato, 47.
Sally Lunn, 57.
Sardines in Bread Shells, 47.
Sauce, for Cake, 43.
For Kidneys, 16.
For Pudding, 29, 30, 31, 34.
Hollandaise, 14, 42.
Tartare, 45.
Sauce, Wine, 43.
Scones, 64.
Sherbet, Lemon, 31.
Shortcake, 41, 55.
Strawberry, 34.
Snaps, Ginger, 83.
Soap Bubbles, 110.
Soup, Bean, 10.
Beef, 7.
Beef (good), 8.
Clam, 8.
Pea, 8.
Potato, 10.
Stew, Beef, 17.
Stock, Soup, 9.
Strawberry Jam, 87.
Strawberries, Preserved, 87.
Sweetbreads, 19.
Syrup, Blackberry, 104.
For Preserves, 91.

Terrapin, 17.
Toast, Golden, 30.
Milk, 61.
Tutti-Frutti, 85.

Veal, 7.
Loaf, 11.
Vermin and Moth Exterminator, 109.
Vinegar, Raspberry, 104.

Wafers, Walnut, 82.
Waffles, 54.

Yeast, Hop, 60.
Potato, 61.

BOSTON PUBLIC LIBRARY
3 9999 05987 696 9